



Blue Strawberry
Classic Dinner Menus

Summer 2010

If you would like any further suggestions for your event, or have any dietary requirements, please do not hesitate to ask



Starters

Fish

Home cured and smoked salmon rilette with buckwheat pancakes, sour cream and smoked herring caviar
Norfolk crab tart with a shaved asparagus and tomato salad, summer leaves and herb dressing
Grilled yellowfin tuna with a salad of soft boiled quail's eggs, French beans and Cornish new potatoes, tomato and olive dressing
King prawn and avocado salad with pickled red peppers and wild rocket
Slow cooked brown trout with pickled beetroot, avocado and baby watercress, mustard and orange dressing

Meat

Roast cornfed chicken and confit shallot terrine, spiced peach pickle and spelt melba toast
Rilette of mallard and oak smoked duck breast with a pear and walnut salad
Peppered beef fillet salad with sweet and sour onions, crisp croutons, horseradish cream and red wine syrup
Cumbrian air dried ham with grain mustard, apple and celeriac rémoulade and pickles
Hay smoked lamb loin salad with pea mousse, shallot and beetroot salsa, pea shoots and mint oil

Vegetarian

Heritage tomato mousse with sweet tomato and basil jelly served in a martini glass with a parmesan shortbread
Ragstone goat's cheese and chive chiboust, smoked heritage beets, cabernet syrup and an orange and hazelnut dressing
New season's asparagus salad with truffle crumbed duck egg and hollandaise sauce
Seasonal mushroom tart with microleaf salad and sherry vinaigrette
Chicory, Colsten Basset stilton and walnut salad with grape jelly and watercress

Main Courses

Fish

Mushroom crusted Icelandic cod, braised Swiss chard, crushed new potatoes with spring onion and a creamy white wine sauce
Roast Loch Duart salmon on buttered spinach with a smoked salmon and pea croquette and brown shrimp butter sauce
Baked haddock fillet with a 'rarebit' glaze on baby leeks with tomato fondue and chive mash
Lemon sole meunière with a caper and sultana beurre noisette, sautéed charlotte potatoes and new season's asparagus
Roast dab served with Lyonnaise potatoes, steamed buttery samphire and a vine tomato and tarragon hollandaise

Meat

Roast rump of Welsh lamb with a shallot, tomato and olive tatin, courgette spaghetti and rosemary jus
Roast free range chicken breast with a sage and onion 'stuffing', baby leeks, boxty potato cake and roasting juices
Grilled Hereford sirloin, triple cooked chips, roast portobello mushroom, buttered spinach and béarnaise sauce
Pot roast guinea fowl with a sage gnocchi galette, hispi cabbage and mushroom fricassé
Duck à l'Orange - roast duck breast with glazed baby carrots, French bean bundles, creamy mash and a Grand Marnier and orange sauce

Vegetarian

Baked semolina gnocchi with roasted Mediterranean vegetables, tomato and basil sauce, rocket and Parmesan salad
Field mushroom and suet 'pudding' with baked celeriac, truffled leeks and Parisienne potatoes
Roast asparagus, caramelised onion and soft duck egg tart, mascarpone cream, warm roast tomato vinaigrette and steamed spinach
Gratin of ratte potato, goat's cheese, wild garlic and toasted pinenuts, with a tomato and broad bean vinaigrette and grilled asparagus
Aubergine and parmigiana schnitzel stuffed with a fresh tomato mozzarella and basil pesto, on a crisp potato cake with baby spinach leaves and a spicy red pepper sauce

OPB House - 26-28 Sidney Road - London SW9 0TS

Tel (020) 7733 3151 - www.bluestrawberry.co.uk - Fax (020) 7733 3154

Blue Strawberry - a division of MJT Holdings Limited - Registered in England - Company registration number 6006815



Desserts

Apple and basil tarte tatin with clotted cream and caramel sauce

Strawberry millefeuille with vanilla cream and strawberry sauce

Summer pudding roulade with cream and raspberry sauce

Pistachio and olive oil cake with caramelised plums crème fraîche

Chilled blackcurrant cheesecake with sour candied apple

Eaton Mess - crushed brown sugar meringes layered with summer berries, panna cotta and fruit purée

Rhubarb crumble tart with clotted cream

Roast pear tarte fine with grape and apple chutney and toffee sauce

Bruléed custard tart with pickled cherries

Chocolate fondant with chocolate sauce pouring cream

Please select one starter, main course, and dessert for your menu. Our team will suggest suitable vegetarian alternatives once a menu has been chosen.

All dinners and lunches are served with fresh filter coffee, teas, and herbal infusions.