



RESTAURANT & GARDEN BAR

Bluebells Restaurant & Bar, Shrubbs Hill, London Road, Sunningdale, SL5 0LE
T: 01344 622 722 - E: reservations@bluebells-restaurant.co.uk

A La Carte Menu Spring 2012

Starters

Bluebells anti-pasti.

A fine selection of continental cured and smoked meats, or, smoked and cured fish, accompanied by olives, marinated vegetables, mixed nuts and a selection of homemade breads £19.50 for 2 persons

Salmon and lobster ravioli, sautéed spinach and a chervil and mussel cream £12.95

Pan fried foie gras, grenadine poached rhubarb and toasted caraway seed brioche £14.50

Spring pea and truffle risotto with baby spring vegetables £9.25

Sautéed diver caught scallops, sautéed ceps, sweet pea puree and a parmesan dressing £14.95

Quail salad with pickled beetroot puree, crispy pancetta nuggets and black truffle mayonnaise £9.50

Goats cheese panna cotta with tomato shortbread, basil mousse and a balsamic reduction £8.75

Devonshire crab and almond salad with a light crab and coconut bisque and Acacia honey caviar £13.95

Crown of steamed asparagus with a potato and parmesan puree, shimeji mushrooms and smoked garlic aioli £8.95



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Main Courses

Crisp parcel of Aberdeen Angus and cep mushrooms with a fricassee of braised oxtail and spring vegetables £28.00

Roasted rump of spring lamb with a boudin noir crust, fresh peas, asparagus and new potatoes with a light lamb and thyme broth £24.00

Ballontine of Label Anglaise chicken wrapped in pata negra ham, warm olive puree and caramelised onion mashed potatoes £20.50

Roasted breast of Gressingham duck, pickled red cabbage, herb and truffle gnocchi and a caramelised pink grapefruit jus £21.00

Tempura calamari, diver caught scallops, lobster, langoustine, mussels and red mullet with squid ink linguini and Royal Baeri caviar £29.00

Devonshire monkfish 'Osso bucco' with a heritage tomato compote and a saffron and roasted garlic risotto £23.00

Wild Brixham sea bass confit in cocoa butter and vanilla with crab dumplings, roasted violet artichokes and a thick salsa verde £28.00

Basil and aubergine gnocchi with a plum tomato and parmesan sauce, aubergine puree and crisp potato wafers £17.00



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Desserts

Milk chocolate and coconut parfait,
passion fruit curd and a chocolate macaroon

Rhubarb and grenadine trifle with rhubarb
sorbet and vanilla cream

Warm baked chocolate mousse, sesame
croustillant and mandarin sorbet

Banana and vanilla cheesecake with a
hazelnut and praline ice cream

Chilled lemon verbena soufflé with a warm
ginger custard and pink grapefruit granita

Warm sweet carrot cake with a walnut cream,
cinnamon ice cream and raisin coulis

Homemade ice creams and fresh sorbets

All desserts £7.80 each

Selection of continental and British cheeses
with flavoured wafers £8.95