



**BLUE
PRINT
CAFE**

SAMPLE MENUS:

Kindly note all our menus are subject to change due to seasonality and availability of ingredients

For all events we kindly ask you to send us an advance individual pre order from your chosen menu (with at least 7 days' notice) OR to choose one starter, one main and one dessert for all your guests.

For standing receptions a food & beverage pre order is required.

All dietary needs are catered for separately – these are to also be confirmed 7 working days prior to the event, together with the menu selection and any beverage pre-order.

FINAL NUMBERS:

We ask that final numbers are confirmed no later than 5 working days in advance of your event. Should numbers decrease on the day, a charge will be made in accordance with the final numbers that were confirmed.

(v) Vegetarian - All dietary requirements can be catered for separately, please advise us ahead of your event
Please be aware that we work with only the freshest ingredients and some of the above dishes might change
All prices include VAT at 20% and exclude a 12.5% discretionary service charge



- GROUP DINNER MENU A -

3 courses £35 per person

STARTERS

HAMHOCK TERRINE

Truffle mayo, black pudding, shimeji mushroom

CREAM-POACHED HADDOCK CAKE

Brown crab mayo, micro herbs salad

MUSHROOM VOL-AU-VENT (V)

Comfit egg yolk, mustard cress

MAINS

POACHED SEABREAM

Herb crushed potatoes, citrus beurre blanc

CORN FED CHICKEN BALLOTINE

Grand-mere, celeriac puree, red wine jus

WILD NETTLE RISOTTO (V)

Black trumpet mushrooms, garlic persillade

DESSERTS

STICKY TOFFEE PUDDING

Clotted cream

DARK CHOCOLATE MOUSSE (Vg)

Orange gel, orange segments

CRÈME BRULEE

Sponge fingers



- GROUP DINNER MENU B -

3 courses £45 per person

STARTERS

QUEEN SCALLOPS

Celery, apple, hazelnuts

BEETROOT TARTARE (V)

Pickled baby beetroots, beetroots gel, goat cheese mousse, red wine sorrel

CATALAN STYLE BEEF TARTARE,
confit egg yolk, grilled sourdough

MAINS

SPICED CHIKPEAS (VG)

Smoked tomato sauce, coconut yogurt, cucumber, crispy kale

LAMB RUMP

Asparagus, peas, black garlic emulsion, jus

STONE BASS

Charred baby leeks, fennel, ginger & shallot

DESSERTS

ESPRESSO CRÈME CARMEL (Vg)

Pistachio biscotti

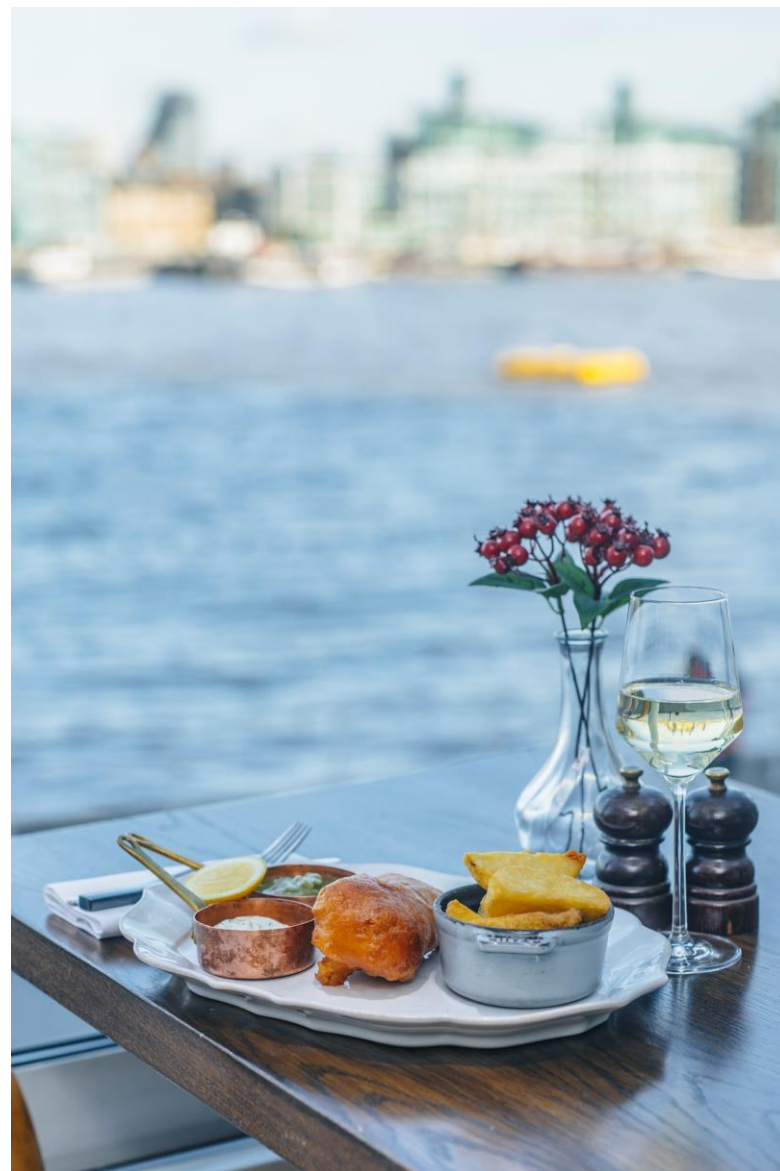
STICKY TOFFEE PUDDING

Clotted cream

LEMON MERINGUE PIE

Honeycomb ice-cream





BLUEPRINT CAFÉ
1st floor, 28 Shad Thames, London SE1 2YD
call 020 3196 4959 opt 4