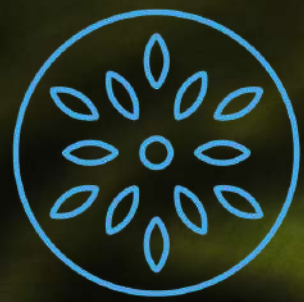




BLUE
STRAWBERRY



Standing Reception Menu

SPRING SUMMER 2026

OUR FOOD

Expertly crafted

Our chefs are passionate about pushing the boundaries and exploring culinary innovation while paying homage to modern British cuisine. Trained in some of the UK's most prestigious Michelin-starred restaurants, our development chef explores flavours and cooking techniques used around the world to create dishes that leave guests wanting more.

Seasonal & bespoke

Menus are designed to reflect the seasonality of British produce and are changed twice a year, developed using only the freshest ingredients that provide the boldest flavours. In addition to these collections, we develop bespoke menus for any client brief. Your options are limitless - join us on our culinary journey!

Responsibly sourced

Our chefs create seasonal menus that utilise the whole product wherever possible, thereby minimising waste. Fish is sourced from Daily Fish Supplies, meat from women-owned bespoke butchery Alternative Meats, and fresh produce from County Supplies, which sources its ingredients from sustainable farms around the UK.



CANAPÉS



CANAPÉS

Fish

Cold

Beetroot cured salmon, lemon labneh, bronze fennel, pickled golden beetroot, crispy skin.

Tuna loin tartare, soy ginger dressing, sesame crisp, avocado wasabi purée, togarashi.

Asparagus & handpicked Devon crab croustade, whitecurrant gel. G

Sea bream ceviche taco, pea guacamole, wasabi pea. G

Hot

Smoked haddock brandade, rösti, lemon relish, crispy capers.

Honey miso glazed salmon, wasabi mayonnaise, seaweed crisp.

Seared scallop, charred lime emulsion, coriander, puffed wild rice.

Sesame prawn toast, burnt chilli emulsion, pickled shallot. G

Key: G - Contains gluten. Full allergen list available on request



CANAPÉS

Meat

Cold

Roast fillet of beef, truffle, tarragon cream, celeriac crisp.

Coronation chicken tart, golden raisin gel, curry leaf. G

Duck liver parfait, summer herb waffle, orange curd, shaved radish. G

Hot

Steamed chicken croquette, roast chicken mayonnaise, pickled cucumber. G

Confit duck & Oxford Blue croquette, sour cherry purée, sorrel. G

Pressed chicken skewer, charred spring onion relish, mirin glaze, pickled radish.

Beef tartare, bone marrow rösti, pecorino, caviar.

Key: G - Contains gluten. Full allergen list available on request



CANAPÉS

Vegetarian

Cold

Whipped Wigmore cheese, pickled beetroot, truffle honey, fennel seed cracker. G

Charred sweetcorn tartlet, coconut & Scotch bonnet jelly, puffed corn. G

Confit tomato, basil scone, stracciatella, black pepper honey, marjoram. G

Hot

Pea, mint & lemon arancini, basil emulsion, pickled lemon. G

Smoked crumpet bread, soy marinated cured yolk, crispy chilli, chive. G

Vegan

Cold

Heritage tomato tart, olive tapenade, basil purée. G

Spring vegetable “mosaic”, lemon vinaigrette, sunflower curd.

Hot

Charred baby corn, smoked miso glaze, corn purée, toasted sesame.

Moroccan cauliflower fritter, baba ghanoush, pomegranate molasses.

Spiced potato cake, tamarind chutney, carrot pickle, coconut sambal.

Key: G - Contains gluten. Full allergen list available on request



DESSERT CANAPÉS



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Dessert Canapés

“Cocoa Puffs”, coconut lime ganache, shaved coconut. G

Wild strawberry & elderflower summer tart, vanilla cream, elderflower glaze, sherbet. G

Yuzu tartlet, hazelnut praline, Yuzu ganache, candied lemon. G, N

Citrus meringue, orange gel, lime curd, kumquat chips.

Raspberry, tonka, almond biscuit, raspberry confit, tonka ganache. G, N

Cherry blossom, sakura tea & cherry compote, strawberry mousse. G

Tiramisu tart, coffee cocoa sponge, mascarpone mousse, hazelnut praline. G, N

Tropical banana crèmeux, passion fruit mousse, citrus snow.

Roasted cocoa nib praline, 70% grand cru chocolate.

Key: G - Contains gluten, N - Contains nuts. Full allergen list available on request



CONTACT US

We would love to hear from you...



osh@bluestrawberry.co.uk
020 7733 3151

Old Sessions House
22 Clerkenwell Green
Clerkenwell
London
EC1R 0NA