

BALFOUR

ESTD 1990 AT BOW 1992

WINE VAULTS

'tis the season to
EAT, DRINK & BE MERRY

If you love Christmas as much as we do, join us this festive season for a joyous celebration. Indulge in our delightful menu and savour the flavours of Christmas & New Year.

Whether it's a cosy family gathering or a lively party with friends or colleagues, we have the perfect atmosphere for you.

Come dine and celebrate with us!

Festive Menu

TO START

Roast winter squash soup, toasted pumpkin seeds, rustic bread (v)

House cured salmon gravadlax, pickled cucumber, toasted sourdough

Rosemary goats' cheese & caramelised red onion tart, house salad (v)

Confit duck terrine, fig chutney, toasted brioche

Tempura cauliflower, sweet chilli sauce (ve)

MAINS

Free-range turkey ballotine, pancetta-wrapped chipolatas, bread sauce & cranberry compote

British beef brisket, slow roasted bone marrow, grilled tomato (gf)

Pan-fried seabass, samphire, baby potatoes, crayfish sauce (gf)

Wild mushroom & Parmesan ravioli, wild rocket, pine nut butter (v)

Smoked aubergine, quinoa, vegan feta, pomegranate, cashews (ve)

All served with roast potatoes, honey-glazed carrots & parsnips, seasonal greens, jus

DESSERT

Balfour Christmas pudding, brandy custard

Chocolate yule log, preserved cherry, Chantilly cream

Cranberry, apple & pear crumble, vanilla custard (ve available)

Kentish cheese plate, chutney, quince jelly & biscuits (supplement £5 per person)

£50 PER PERSON



UNFORGETTABLE FESTIVITIES AWAIT

Our kitchen team has put together a festive menu using the freshest seasonal, local ingredients and you can celebrate with us throughout the festive period.

We have a fine selection of drinks including our own Balfour Wines and craft beers, not forgetting Christmas cocktails. The perfect compliment for our festive menus and your celebrations.

Join us for a a Festive Party in the run up to Christmas with your colleagues, friends or family!

To book, please contact charlie@balfourhospitality.com, visit www.balfouratbow.com or call the team on 0203 870 5000.

Terms & conditions apply, a £15 per person deposit is required for party bookings. Please visit www.balfouratbow.com for full terms & conditions.

Festive Canapés

Yorkshire pudding
caramelised onion & Kentish Blue cheese

Smoked duck breast en croute
fig chutney

Smoked salmon blini
dill, crème fraîche

Beetroot hummus, walnut (ve)
crostini

Roast beef & Yorkshire pudding
horseradish cream

Quinoa falafel (ve)
roast pepper sauce

£4 PER CANAPÉ

Minimum 10 people & 3 canapes per person.

Festive Grazing

MAINS

Prawn & crab cocktail (gf)

Pork sage chestnut sausage roll

Winter crudites watercress mayo (ve/gf)

Pigs in blankets

Wild mushroom arancini (ve)

Mini beef brisket burgers

Mini roast squash & mushroom wellington (ve)

Mini fish & chip cones

MINI DESSERTS

Mini chocolate Valrhona cake

Cheese & biscuits

Mince pies

£30 per person

£39 per person with desserts

A minimum of 10 people.

