

AVAILABLE 17TH NOVEMBER — 24TH DECEMBER • 12 NOON - 9PM

FESTIVE MENU

THREE COURSES • £55 LUNCHTIME OR £60 DINNER PER PERSON



TO START

WINTER SQUASH SOUP

Toasted pumpkin seeds rustic bread (ve)

HOUSE CURED SALMON GRAVLAX

Pickled beetroot, dill crème fraîche, sourdough, fennel slaw

GOATS CHEESE, CRANBERRY WALNUT TART

House salad (v)

CHICKEN LIVER PARFAIT

Fig chutney & toasted brioche

HERITAGE BEETROOT CROSTINI

Butternut squash, caramelised onions, quinoa & mixed seed crumb (ve)



MAIN EVENT

NORFOLK BRONZE TURKEY BALLOTINE

Pigs in blankets, bread sauce & cranberry sauce

BRITISH SMOKED BEEF BRISKET

Parsnip mash, glazed carrots, red wine sauce (gf)

PAN-FRIED SEA BREAM

Samphire, baby potatoes, crayfish & lobster sauces (gf)

ROASTED HISPI CABBAGE

Harissa butterbean mash, vegan feta, cranberries, chestnuts (ve, gf)

WILD MUSHROOM & PARMESAN RAVIOLI

Wild rocket, chestnut butter (v)

All served with goose fat roast potatoes & seasonal vegetables for the table

TO FINISH

BALFOUR CHRISTMAS PUDDING

Brandy custard (v)

CHOCOLATE TART

Preserved cherry, Chantilly cream (v)

SALTED CARAMEL CRÈME BRÛLÉE

Amaretti biscuits (v)

SPICED POACHED PEAR

Lemon sorbet (ve)

KENTISH CHEESE PLATE

Chutney, quince jelly & biscuits (supplement £5 per person) (v)

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FESTIVE CANAPES & GRAZING MENU



CANAPES MINIMUM 3 PER PERSON • £4 EACH

KENTISH BLUE CHEESE

Caramelised onion & Yorkshire pudding (v)

SMOKED DUCK BREAST CROSTINI

Fig chutney

SALMON GRAVLAX BLINI

Caviar, dill, creme fraiche

ROASTED BEEF & YORKSHIRE PUDDING

Horseradish cream

CELERIAC & APPLE TARTLET

Pickled walnuts (ve)



GRAZING £45 PER PERSON

TEMPURA KING PRAWNS

Mango & chilli salsa (gf)

PORK & SAGE CHESTNUT SAUSAGE ROLL

PIGS IN BLANKETS

BUTTERNUT SQUASH ARANCINI

(ve, gf)

MINI BEEF BRISKET BURGERS

VEGAN SAUSAGE ROLLS

Cranberry thyme (ve)

MINI FISH & CHIPS



GRAZING DESSERT £5 PER PERSON

DARK CHOCOLATE TART

KENTISH CHEESE & BISCUITS

MINCE PIES

CITRUS POSSET

JOIN US THIS FESTIVE SEASON!

To book, please contact events@balfourstbarts.com or call the team at 020 7600 2705

A deposit of £15 per person is required for party bookings.
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