





BALFOUR HOSPITALITY

WINE • FOOD • EVENTS • ROOMS

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WWW.BALFOURSTBARTS.COM

EAT
DRINK
and be
MERRY

Join us for Christmas 2021

BALFOUR

AT ST BARTS

CHRISTMAS AT BALFOUR ST BARTS

IF YOU LOVE CHRISTMAS AS MUCH
AS WE DO THEN CELEBRATE THE
FESTIVE PERIOD WITH US AND MAKE
IT ONE TO REMEMBER!

Our team will have the Christmas trees twinkling and the bubbles on ice, so gather your nearest and dearest and get ready to celebrate the most magical time of the year. Our chefs have created our festive menus using seasonal Kentish ingredients and championing our independent producers. Our selection of Balfour Wines from our winery are the perfect compliment for our Christmas menus and your festive celebrations.



BALFOUR WINE OFFER

Book your festive party with us by Sunday 31st October
and we will get your party started with

**A COMPLIMENTARY GLASS OF BALFOUR
1503 SPARKLING FOR EACH GUEST***

**Applicable to Festive menu bookings only*

FESTIVE MENU

For your Christmas parties!

TO START

Celeriac & apple soup *crispy sage, toasted hazelnuts & crème fraîche*
Rosary goat's cheese, caramelised red onion & aubergine tart *house salad*
Maldon smoked salmon *capers, shallots, egg, pumpernickel bread*
Chicken liver parfait *grape chutney & toasted brioche*

MAIN EVENT

Free range turkey ballotine *pancetta wrapped chipolatas,
bread sauce & cranberry compôte*
British beef brisket *slow roasted bone marrow & grilled tomato*
Pan-fried seabass *samphire, sautéed Jersey royals & crayfish sauce*
Roasted winter squash & ricotta cannelloni *roast tomato & red pepper sauce*
All served with goose fat roast potatoes & seasonal vegetables

TO FINISH

Balfour Christmas pudding *brandy custard*
Valrhona chocolate truffle cake *Chantilly cream*
Grand Marnier parfait *clementine marmalade*
Cranberry, apple & pear crumble *vanilla custard*
Kentish cheese plate *chutney, quince & biscuits*
(£5 supplement)

£45 FOR 3-COURSES

*From Monday 22nd November
- Friday 24th December*

Pre-booking and pre-order essential

BALFOUR WINE OFFER

*A complimentary glass of
Balfour 1503 sparkling
for each guest**

**If you book your festive party with us by
the 31st October. Applicable to festive
menu bookings only*



FESTIVE GRAZING

For your Christmas parties!

MAINS

Prawn cocktail pot
Dipped turkey brioche & cranberry
Mini brisket burgers
Mini sausage rolls
Mini fish & chip cones
Pigs in blankets
Breaded harissa halloumi fingers (V)
Wild mushroom arancini (V)

MINI DESSERTS

Mini chocolate Valrhona cake
Cheese & biscuits
Mince pies

£28 PER PERSON

for main dishes only

A minimum of 10 people.
Pre-booking and pre-order essential



£37 PER PERSON

including desserts

A minimum of 10 people.
Pre-booking and pre-order essential

FESTIVE CANAPÉS

For your Christmas parties!

CANAPÉS

Kentish blue
caramelised onion & Yorkshire pudding

Smoked duck breast en croûte
fig chutney

Smoked salmon blini
dill, crème fraîche

Roast beef & Yorkshire pudding
horseradish cream

Quinoa falafel
roast pepper sauce

£3.50 PER CANAPÉ

*A minimum of 3 canapés to be
ordered per person and available
for groups of 10 or more*



AVAILABLE TO BOOK

*from Monday 22nd November
to Friday 24th December*

Pre-booking and pre-order essential

NEW YEAR'S EVE

Bring in the New Year with us! Magician and Dĳ performing

ON ARRIVAL

Balfour Brut Rosé 2018

AMUSE-BOUCHE

STARTERS

Seared sea scallops *cauliflower purée, caramelised pineapple*

Paired with a glass of Blanc De Blancs, 2014

Wild mushroom tart *thyme, garlic, brandy, truffle, mascarpone & Parmesan*

Paired with a glass of Liberty's Bacchus, 2020

Chicken, tarragon & cured ham terrine *quince purée, fig chutney*

Paired with a glass of Skye's Chardonnay, 2019

INTERMEDIARY

Lemon sorbet

Paired with a glass of Leslie's Reserve Brut, NV

MAIN EVENT

British beef fillet *potato rösti, creamed spinach, Luke's pinot noir sauce*

Paired with a glass of Luke's Pinot Noir, 2020

Roast winter squash ravioli *crispy sage, Parmesan shavings*

Paired with a glass of Blanc De Noirs, 2018

Roasted halibut *baby fennel & Dungeness crab tortellini, tomato concassé, lemon oil*

Paired with a glass of Springfield Chardonnay, 2019

Pan-roasted duck breast *potato dauphinoise, carrot purée, cherry sauce*

Paired with a glass of Leslie's Reserve Red, NV

DESSERT

Chocolate fondant *blood orange compôte, vanilla ice cream*

Paired with a 1910 cocktail

Pink grapefruit meringue pie *dulce de leche, sweet basil cress*

Paired with a glass of Late Harvest

TO FINISH

Selection of Kentish cheese *chutney, quince jelly & biscuits*

Petit fours *with tea & coffee*

£90 FOR 7-COURSES

*Pre-booking and
pre-order essential*



ENTERTAINMENT

*Dĳ and table magician
throughout the night*

FESTIVE OPENING TIMES

Normal opening hours until Thursday 23rd December

CHRISTMAS EVE

FRIDAY 24TH DECEMBER, 11AM TO 8PM

*Food served: 12pm to 6pm full menu available
including daily specials*

CHRISTMAS DAY

CLOSED

BOXING DAY

CLOSED

27TH - 28TH DECEMBER

CLOSED

NEW YEAR'S EVE

FRIDAY 31ST DECEMBER, 4PM -2AM

Food served: from 7pm our New Year's Eve menu will be served

NEW YEAR'S DAY

CLOSED

MONDAY 3RD JANUARY

Resume normal hours

