





BALFOUR HOSPITALITY

WINE+FOOD+EVENTS+ROOMS

Follow us   @balfourstbarts

TO BOOK CALL +44 (0) 207 600 2705

66 West Smithfield, London EC1A 9DY

info@balfourstbarts.com

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

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

CLOSED

NEW YEAR'S DAY

CLOSED

MONDAY 3RD JANUARY

Resume normal hours

