

BALFOUR

ESTD 1987
AT BOW



CHRISTMAS

menus

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A deposit of £15 per person is required for party bookings.
Please visit balfouratbow.com for full terms & conditions.

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FESTIVE PARTY

£60 PER PERSON

STARTERS

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)

MAINS

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

DESSERT

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 + £5 per person (v)

FESTIVE CANAPES & GRAZING MENU

SEE BELOW FOR PRICING

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