

B F I

BAR & KITCHEN

CHRISTMAS MENU

THREE COURSES £35

TO START

Duck rillettes, cornichon, sourdough

Jerusalem artichoke soup, artichoke crisps (v)

Salt-baked beetroot, goat's curd and honey-roasted chestnuts (v)

Grapefruit-cured sea trout, apple and fennel salad

MAIN

Roast turkey breast, pork and chestnut stuffing, roast potatoes, carrots and parsnips, Brussel sprouts, pigs in blankets, bread sauce, turkey gravy

Confit pork belly, potato purée, braised red cabbage, pickled pears

Pan-fried sea bass, sautéed spinach, lobster bisque

Portobello mushroom, chestnut and blue cheese Wellington, roast potatoes, carrots, honey and thyme parsnips, Brussel sprouts, bread sauce, red onion gravy (v)

DESSERT

Christmas pudding, brandy custard

Clementine and cranberry posset

Pistachio crème brûlée

Chocolate and honeycomb mousse

(v)=Vegetarian

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice.

A discretionary 12.5% service charge will be added to your bill.

BFI SOUTHBANK — BELVEDERE ROAD — SE1 8XT