

— B F I —
STEPHEN ST KITCHEN

CHRISTMAS MENU

Three courses £36

Starters

Jerusalem artichoke soup, lovage pesto (V)

Wood-fired scallops, garlic and herb butter

Ham hock terrine, piccalilli

Heritage apple, Colston Bassett Stilton, fennel
and toasted hazelnut salad (V)

Mains

Orange-glazed roast British turkey, pork and chestnut
stuffing, roast potatoes, winter vegetables, port gravy

Herb-crusted salmon, creamed leeks, dill
and white wine sauce

Beet Wellington, chestnut mushrooms, honey-roasted
carrots, Brussel sprouts, onion gravy (v)

Venison and ale pie, mushrooms, carrots, puff pastry,
braised red cabbage

Desserts

Yorkshire rhubarb trifle

Chocolate cherry mousse

Spiced apple and blackberry crumble, vanilla ice cream

Christmas pudding and brandy sauce

(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.

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