



B F I  
**BAR & KITCHEN**

TWO COURSES £32  
THREE COURSES £35

All guests can enjoy  
a complimentary glass of Prosecco  
after their lunch bookings

### TO START

Pumpkin tortellini, sage butter, shaved pecorino, toasted pine nuts (v)  
Smoked duck, chicory, watercress, orange, pickled shallots, sherry dressing  
Crayfish cocktail, avocado, cucumber, radish, baby gem  
Spiced mulligatawny soup, sour cream, coriander (v)

### MAINS

Roast Norfolk turkey crown, duck fat roasted potatoes, roasted  
vegetables, cranberry sauce, red wine and thyme gravy  
Wild mushroom and gorgonzola Wellington, celeriac purée,  
pickled red cabbage (v)  
Pan-fried hake, lobster and clam bisque, fregola  
Warm Puy lentil and roasted heritage beetroot salad,  
kale, green harissa yoghurt (v)

### DESSERTS

Christmas pudding, brandy sauce (v)  
Sticky toffee pudding, salted caramel, cinnamon ice cream (v)  
Eggnog panna cotta, clementine, maple speculoos crumb

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(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**

