

B F I  
**BAR & KITCHEN**

## CHRISTMAS MENU

**TWO COURSES £32**

**THREE COURSES £35**

### TO START

Pumpkin tortellini, sage butter, shaved Pecorino, toasted pine nuts

Smoked duck, chicory, watercress, orange, pickled shallots, sherry dressing

Crayfish cocktail, avocado, cucumber, radish, baby gem

Spiced mulligatawny soup, sour cream, coriander

### MAIN

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)

### DESSERT

Christmas pudding, brandy sauce

Sticky toffee pudding, salted caramel, cinnamon ice cream

Eggnog panna cotta, clementine, maple speculoos crumb

(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**