

















THREE COURSE PRICE - £24.95

THREE COURSE PRICE WITH WELCOME DRINK - £29.95

CHRISTMAS MENU











Pork and pistachio terrine served with homemade festive jam
Prosciutto & honey roasted fig crostini
Classic prawn & smoked salmon salad





MAINS

Turkey wellington served with homemade fig jam & traditional trimmings Pot roast pork served with wild mushrooms and mixed roast vegetables Pulled lamb shoulder served with mixed vegetables and roast potatoes

DESSERTS

Christmas pudding served with brandy ice cream
Christmas ice cream sundae
Lemon posset with shortbread

COCKTAILS - £8.50

Cognac French 75 – Cognac & Champagne
Fig Old Fashioned – Christmas twist on an old classic
Chocolate Bourbon Coffee



Winter Berry Bramble



Choose from our two or three course Christmas menu and selection of cocktails whilst taking in the festivities of the South Bank at our amazing riverside location

We have areas available for private hire, please call or email dpion@benugo.com













Every purchase you make contributes to the continual development of the BFI If you would like to find out more, or to become a member, please visit bfi.org

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 is in our food to assist you with your choice

theriverfrontbarandkitchen.com



