

— B F I —

# STEPHEN ST KITCHEN

## CHRISTMAS MENU

---

**3 courses - £35.00**

### Starters

---

Spiced parsnip and pear soup

Poached salmon, pickled cucumber, beetroot and horseradish, watercress mousse

Ham hock, chicken and apricot terrine, Christmas chutney, sourdough toast

Courgette flower fritter, quail egg and hazelnut hollandaise

### Mains

---

Roast Norfolk turkey, roast potatoes, sprouts, winter vegetables, cranberry and squash bon bon, thyme gravy

Pan fried whiting, confit fennel, caramelised celeriac, mussels & tarragon velouté

Beef filet, vegetable garnish, red wine and shallot sauce

Wild mushrooms and truffle ravioli, girolle velouté, parmesan crisp

Seasonal vegetable pithivier and soubise sauce

### Desserts

---

Black Forest trifle, chocolate mousse, kirsch cherries

Passion fruit and clementine posset, burnt meringue

Apple, pear and blackberry crumble, vanilla ice cream

Christmas pudding

## Private Room Hire

---

£45 per person

Includes room rate and Prosecco on arrival

### Private hire information

Booth seating up to eight guests

Private dining available up to 48 guests

120 full sit down or 200/ 400 for drinks & canapés including the BFI reception lounge

Menu available from 24th Nov - 22nd Dec

Exclusive hire available any day of the week for an agreed minimum spend, no hire charge

Venue closed 23rd Dec - 2nd Jan

### Terms & conditions

Service charge 12.5%

Pre-order required one week in advance latest

Deposit £10pp for all parties

50% of total spend paid in advance for exclusive hire

BFI, 21 Stephen Street,  
London, W1T 1LN

020 7636 8906  
stephenst@benugo.com

---

### Add on to your party\*

- Glass of Prosecco on arrival and mince pies
- Counter top dining
- Luxurious booths
- Seating for up to 40 guests on one table
- Private dining rooms
- Private screening rooms
- Cocktails

\*for an extra cost