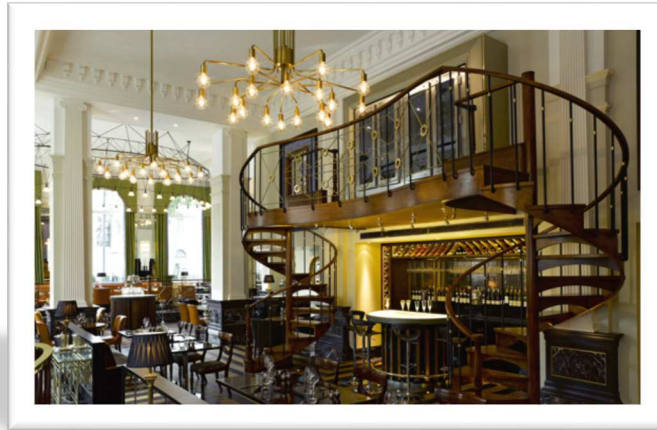


# THE BALCON'S PRIVATE DINING ROOM



*The perfect venue in the heart of London combining British elegance and contemporary French style*



The private dining room at The Balcon offers the perfect setting for a business or private party. Ideally positioned and flooded with natural daylight, the private dining room is separated by silk curtains, offering a very exclusive and intimate area, whilst giving the opportunity to enjoy the atmosphere of the French brasserie.

Open all year round for lunch and dinner, the private dining room can accommodate 8 to 20 guests. It is also available for a breakfast meeting, an afternoon tea with friends or to celebrate a special occasion.

Our restaurant menus can also be arranged for private dining and groups, on a bespoke basis and are subject to availability.

For any requests please complete the [online booking form](#), to make an enquiry call 020 7389 7820 or email [h3144-fb8@sofitel.com](mailto:h3144-fb8@sofitel.com)

**Monday to Saturday**  
**Sunday**

**12:00 PM – 11:00 PM**  
**13:00 PM – 10:00 PM**

[www.thebalconlondon.com](http://www.thebalconlondon.com)  
8 Pall Mall, London SW1Y 5NG







## LUNCH & DINNER SET MENU

### *Sample menu*

Roasted goat's cheese,  
pomegranate honey, almonds

White crab salad, brown crab meat toasts

Beef tartare, truffled egg yolk, artichoke crisps

~

Iberico pork fillet, celeriac and mandarin stew,  
green beans, rosemary jus

Pan fried mullet, fennel, bacon and new potato salad,  
lobster butter

Gnocchi with sugar snaps, courgettes,  
baby spinach, blue cheese crumbs

~

Apple and frangipane tart, crème fraîche sorbet,  
port wine syrup

Cointreau and chocolate soufflé,  
blood orange sorbet

Passion fruit and Sauternes crème brûlée,  
mango sorbet

3 courses £25.00 per person

3 courses with a glass of house wine £30.00 per person

3 courses with a glass of house Champagne £35.00 per person

Enhance your experience with an addition of:  
Chef's selection of canapés £12.00 per person  
Additional cheese course £9.00 per person



# OUR "A LA CARTE" MENU – OCTOBER 2016



## - SMALL PLATE -

- Lincolnshire Double Barrel gougères, romesco 5
  - Roasted goat's cheese, pomegranate honey, almonds 6
- Butternut squash velouté, lardons espelette oil 6/10
- White crab salad, brown crab meat toasts 7 with caviar 10
- Lobster thermidor croquettes 8
- Foie gras torchon, mulled wine syrup, spiced walnuts 8
- Beef tartare, truffled egg yolk, artichoke crisps 8
- Pork and pistachio terrine, prune relish 7

## - STARTER -

- Bibb lettuce salad, golden beetroot, roquefort, walnut and pear 8/15
- Citrus cured salmon, celeriac remoulade 11
- Seared Scottish scallops, lardons, pea tortellini, apple sabayon 15
- Pan seared foie gras, rainbow chard 14
- Sautéed snails, chorizo, sweet potato purée, hazelnuts, olio rosso jus 12

## - GRILL -

- 250g Longhorn beef sirloin, fries 28
- 200g Belted Galloway beef fillet, fries 30 *Façon rossini 6*
- 800g Dexter Tomahawk for two, fries 66
- Sauces: Périgueux, béarnaise, peppercorn

## - SPECIAL -

- Iberico pork fillet, celeriac and mandarin stew, green beans, rosemary jus 19
- Pan fried mullet, fennel, bacon and new potato salad, lobster butter 19
- Gnocchi with sugar snaps, courgettes, baby spinach, blue cheese crumbs 16

## - SIDE -

- Buttered peas, sugar snaps, broccolini 4
- Smoked Rooster mashed potato 4
- Braised cavolo nero, crumble chestnut 4
- Market mache and crunchy baby gem salad 4
- Rosemary salted fries 4

## - MAIN COURSE -

- Pumpkin ravioli, sautéed girolles, sage butter 16
- Crispy skinny sea bream, samphire, fricassé of salsify, chive beurre blanc 21
- Coast Dover sole Meunière on the bone, buttered young potatoes, brown shrimps 33
- Lobster and mussel gratin, roasted cauliflower, brioche crumbs 24
- Rare breed beef burger, duck confit, truffle mayonnaise, fries 16 with foie gras 6
- Roasted baby chicken, truffled spaetzle, morel cream 21
- Slow braised Welsh lamb shoulder, buttered carrots and cavolo nero, pea shoot pesto 22

## - DESSERT -

- Apple and frangipane tart, crème fraîche sorbet, port wine syrup 7
- Cointreau and chocolate soufflé, blood orange sorbet 8
- Passion fruit and Sauternes crème brûlée, mango sorbet 7
- Yoghurt blancmange, raspberries 7
- Café gourmand 7
- English or French cheeses with membrillo 11
- Parisian pastries from our trolley 6



## PLAT DU JOUR

*Including one side of your choice*

### MONDAY

Chicken blanquette, lardons, mushrooms, pearl onions 19



2015, Vignier de Pennautier, Languedoc, France 9

### TUESDAY

Mussels, breton cider, crème fraîche 17



2015, Sancerre, Sauvignon blanc, Domaine Laporte, France 12.50

### WEDNESDAY

Traditional steak tartare 18 with 5g Sturina caviar 10



2013, Gevrey-Chambertin, Pinot Noir, Domaine Roux, France 22

### THURSDAY

The Balcon foie gras cottage pie 20



2012, Chateau gachon, Merlot, Montagne Saint Emilion, France 12

### FRIDAY

Mediterranean bouillabaisse, braised fennel, rouille 21



2015, Domaine Laroche, Chablis, Chardonnay, Saint Martin, France 12

Food allergy advice. We welcome enquiries from our guests who wish to know whether any dishes contain particular ingredients. Please ask a member of staff and we will be happy to help. Price includes VAT. A discretionary 12.5% service charge will be added to your bill.



## FESTIVE MENUS

Served from the 1<sup>st</sup> to the 24<sup>th</sup> of December lunchtime

### *Amuse Bouche*

Lobster bisque amuse bouche  
With Sturia vintage caviar blini  
Supplement 10

### *Starter*

Cheddar and onion tart, walnuts and black garlic mascarpone

Cured and smoked fish chowder, corn beignet, brown shrimps

Old spot pork and pistachio terrine, dill pickles

Lamb Wellington, pea puree, girolle sauce

### *Main Course*

Pumpkin ravioli with mushrooms and pine nuts, raisin and sage butter

Crispy skinned salmon fillet, mussels, chorizo,  
grilled cauliflower, saffron nage

Butter roasted turkey, chestnut and apple braised cavolo nero,  
fondant sweet potatoes, green beans

Roast venison, buttered cabbage, sprouts, hazelnuts and smoked mash  
Supplement 3

### *Pudding*

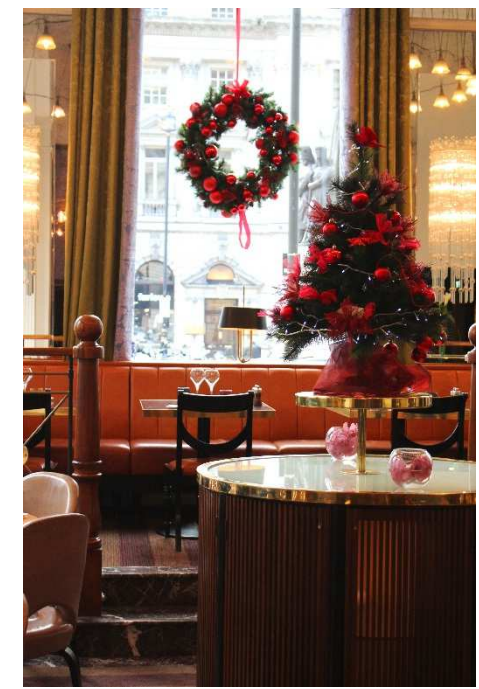
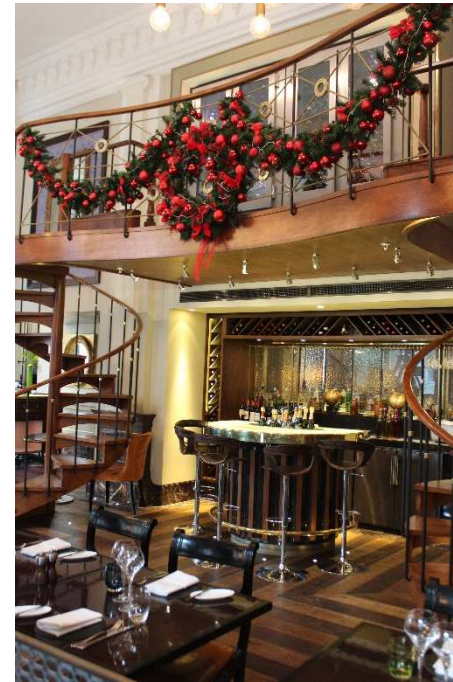
Bûche de Noël

Christmas pudding ice cream baked Alaska, griottines

Apple & quince tart tatin, port & prune ice cream

Lincolnshire double barrel cheese, banbury cake

£36 per person  
Festive Menu with Champagne £46



## THE BALCON WINE LIST - Shortlisted



	75cl/150cl	RED WINES	75cl/150cl
<b>CHAMPAGNE</b>			
Moët et Chandon, Brut Imperial	70/135	2012, Château Gachon, Montagne-St-Emilion	42
Moët et Chandon, Rosé Imperial	90 /165	2010, Clarendelle, Clarence Dillon Wines	46
Moët et Chandon, Brut Grand Vintage	92	2008, Château Fleur-Pourret, St Emilion Grand Cru	60
Dom Pérignon 2006	280	2012, Chiroubles, Domaine de Pontheux, Georges Blanc	40
Veuve Clicquot Ponsardin Yellow Label	75/140	2013, Gevrey Chambertin, Domaine Roux	85
Veuve Clicquot Ponsardin Rosé	90/170	2008, Nuit-Saint-Georges, 1er cru "Les Pruliers", Domaine Lucien Boillot	180
Veuve Clicquot Ponsardin Demi-Sec	85	2011, Cahors, Château Croze de Pys, Cuvée Prestige	39
Ruinart Brut R de Ruinart	90	2011, Châteauneuf-du-Pape, Domaine Grand Veneur	72
Ruinart Rosé	105	2013, Côtes du Rhône, Secret de Famille, Paul Jaboulet-Aine	45
Ruinart Blanc de Blancs	105/250	2011, Izadi Rioja, Reserva, Villabuena De Alava	45
Laurent-Perrier Brut	75/150	2012, Chianti Riserva, Cantine Guidi	48
Laurent-Perrier Cuvée Rosé Brut	105/260	2010, Amarone della Valpolicella, Classico Superiore, Fabiano	90
		2006, Barolo Riserva "Leon" Rivetto	180
<b>WHITE WINES</b>		2013, Finca Sopenia, Reserve, Mendoza	38
2013, Entre-Deux-Mers, Château Bonnet Réserve	35	2013, Terrazas de los Andes, Mendoza	57
2014, Chablis, Saint Martin, Domaine Laroche	43	2013, Wairau River, Marlborough	40
2012, Pouilly-Fuisse, Domaine Auvigne, Vieilles Vignes	68	2013, The Ladybird, Laibach, Stellenbosch	40
2011, Meursault, Les Grands Charrons, Michel Bouzereau	105	2010, John Duval Plexus GSM, Barossa Valley	65
2010, Chassagne Montrachet, 1er Cru "Les Vergers", Domaine Morey	145		
2014, Picpoul de Pinet, La Cote Flamenc	30	<b>ROSE WINES</b>	
2013, Viognier de Pennautier	32	2012, Mincuit Rose, Vendanges Nocturnes	35
2013, Condrieu, La Petite Côte, Yves Cuilleron	72	2013, Whispering Angel, Côtes de Provence	45/100
2014, Côtes du Rhône, Secret de Famille, Paul Jaboulet-Aine	45	2014, Rock Angel, Côtes de Provence	60/120
2012, Chateauneuf du Pape, Domaine Grand Tinel	65	2010, Caves d'Esclans, Les Clans, Côtes de Provence	95
2014, IGT Tuscany, Cantine Guidi	40		
2014, Wairau River, Marlborough	39	<b>SWEET WINES</b>	
2011, Craighall Chardonnay, Ata Rangi, Martinborough	70	2010, Sauternes, Carmes de Rieussec	48
2011, Stag's Leap, Karia, Napa Valley	72	2009, Coteaux du Layon "Les 4 Villages", Domaine FL, Loire	49
		2007, Royal Tokaji, 5 Puttonyos Aszú	70

## Additional services for special events and prices

- **Valet Parking by our Sofitel concierge team**  
£30 for up to 4 hours,  
£40 for up to 6 hours  
£50 for 24 hours.  
(No need to pre book)
- **Birthday cake** with choice of flavours and inscription - £6 per person
  - Opera chocolate cake
  - Victoria sponge cake, fraiser
  - Red velvet cake
  - Your favourite cake
- **Flower arrangements**  
Price depending on guests budget/preferences
- **Personalized menus**  
£10 for the whole party
- **Name tags**  
£10 for the whole party
- **Tailored-made services according your celebration:**  
**Table cloths, Balloons**  
Complimentary service provided for groups (on demand)

## Terms and conditions

### CANCELLATION

We require credit card details in order to secure and guarantee the table. Please be advised that the card details provided will not be charged, unless there is a cancellation within 48 hours prior to the booking, in which case there would be a cancellation fee of £25 per person applicable, which would be charged to the credit card used to confirm your reservation. Cancellation of the dinner must be received in **writing**.

### LIQUOR LICENSE

It is jointly agreed that no food or alcoholic beverages may be brought into The Balcon or the St James Bar by the Client, its visitors, agents, servants or other persons for consumption upon the premises except by prior written agreement with the Company. The Client agrees to comply with all licensing laws and other regulations relating to The Balcon, the St James Bar and Sofitel London St James.

In case guests want to consume their own beverages on our property, a corkage fee will apply.

(£30/wine and £60/champagne)

