

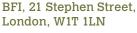
TEPHEN SI KITCHEN







CHRISTMAS MENU



020 7636 8906 stephenst@benugo.com



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 dinning 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