

## Limited Edition Festive Beers



### DELIRIUM CHRISTMAS 33cl 10%abv £6.25

Aromas of caramel malt, fruit and spices are paired with an immediate flavour of strong alcohol and a little spiciness. With a sweet finish that is slightly bitter, Delirium Christmas is one of the great warming winter beers.



### LEFFE DE NOËL 75cl 6.6%abv £13.95

Combining tradition and age-old recipes, Leffe De Noël returns every year to show off its golden hue. Its smoked flavour and notes of clove, caramel and coffee allude to a little miracle just waiting to happen



### ST - FEUILLIEN NOËL 33cl 9%abv £6.15

A very subtle bitterness forms the dominant flavour of this harmonious ale, which is both full-bodied and smooth. The addition of aromatic herbs and spices completes a perfect balance of ingredients and enhances the delicious smell of this beer.



## DRINKS BUNDLES

**1** A GLASS OF PROSECCO & HALF BOTTLE OF HOUSE WINE  
£14.00 PER PERSON

**3** A GLASS OF PROSECCO, HALF A BOTTLE OF HOUSE WINE & A SCHNAPPS SHOT!  
£16.00 PER PERSON

**2** A GLASS OF PROSECCO & 2 BOTTLES OF HOUSE BEER  
Choose from Vedett or Vedett IPA  
£14.00 PER PERSON

**4** A GLASS OF PROSECCO, 2 BOTTLES OF PREMIUM BEER & A SCHNAPPS SHOT!  
Choose from Delirium Tremens or Delirium Christmas  
£20.00 PER PERSON

# BELGO

BAR & RESTAURANT



## OUR CHRISTMAS PARTY MENU FROM £24.50 PER PERSON

Allergen menus are available upon request. (v) Suitable for vegetarians. (go). Can be made gluten free. All our dishes are prepared in kitchens where nuts, flour, etc are commonly used, unfortunately we cannot guarantee our dishes will be free from traces of these products. All dishes may contain ingredients not listed in the menu descriptions.\*Please note due to weather fluctuations and the associated risk that this has to mussels upon occasion we have to source our mussels from alternative waters. All weights refer to the raw ingredient, as such the weight of cooked items may vary. All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. For full service charge terms and conditions please visit [www.belgo.com](http://www.belgo.com)

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Party

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## STARTERS

**ROASTED BUTTERNUT SQUASH & SAGE SOUP** <sup>(v)(go)</sup>  
with toasted pumpkin seeds  
and wholemeal bread

**POTTED HOT-SMOKED SALMON PATE** <sup>(go)</sup>  
with toasted sliced baguette

## MAINS

**SMOKED COD LOIN**  
with stem broccoli, green asparagus,  
braised savoy cabbage and lobster sauce

**CONFIT DUCK**  
with celeriac mash, braised red cabbage  
and Cassis beer sauce

**TRADITIONAL TURKEY**  
with sage and onion stuffing roasted  
vegetables, pigs and blankets and gravy

## DESSERTS

**CREPE**  
with mulled red wine plums

**BELGIUM WAFFLES**  
with honeycomb ice cream, salted  
caramel, chocolate popping  
and toasted hazelnut

**CHOCOLATE & CHESTNUT TART**

# FEASTIVE MENU

**WILD MUSHROOM VOLE-AU-VENT**  
Baked puff pastry filled with a creamy  
mushroom sauce

**CHICKEN, DUCK & FIG TERRINE**  
with apple and ale chutney and toast

**HARISSA MUSSELS**  
Spicy flavoured mussels with chickpeas,  
onion and coriander

**SIRLOIN STEAK**  
8oz British beef steak cooked to your  
liking served with frites + peppercorn  
sauce + £4 supplementary charge

**VEGETABLE CASSEROLE**  
Slow-cooked stew served with couscous  
(vegan)

**STICKY TOFFEE PUDDING SERVED**  
with vanilla ice cream (Vegan/GF)

**ICE CREAM & SORBET SELECTION**

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