





DELIRIUM CHRISTMAS

winter beers.

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

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.





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

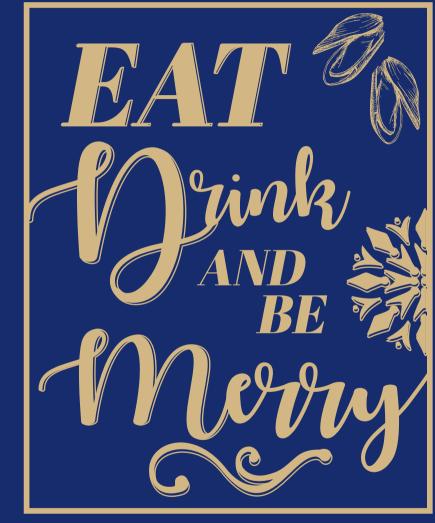


A GLASS OF PROSECCO, HALF A BOTTLE OF HOUSE WINE & A SCHNAPPS SHOT! **£16.00** PER PERSON

A GLASS OF PROSECCO, 2 **BOTTLES OF PREMIUM BEER 8 A SCHNAPPS SHOT!** Choose from Delirium Tremens or Delirium Christmas £20.00 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

DRINKS BUNDLES



OUR CHRISTMAS PARTY MENU FROM £24.50 PER PERSON











Book your

Ask about booking our V.I.P PartyAreas & Private caves

2 COURSES £24.95 3 COURSES £29.50



FEASTIVE MENU

STARTERS



ROASTED BUTTERNUT SQUASH & SAGE SOUP[v][go] with toasted pumpkin seeds and wholemeal bread

POTTED HOT-SMOKED SALMON PATE $_{\mbox{[go]}}$ 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 hazeInut

CHOCOLATE & CHESTNUT TART

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



(v) Suitable for vegetarians. (go). Can be made gluten free.



@BELGO.COM CALL 020 7813 2233 EMAIL EVENTS@BELGO.COM OR ASK A TEAM MEMBER



