



CHRISTMAS MENUS & PACKAGES



CHRISTMAS MENU

3 courses £48

(PB) Plant based | (DIF) Dairy ingredient free | (GIF) Gluten ingredient free

STARTERS

Spiced cauliflower soup
crispy madras shallots, kaffir lime & curry oil (PB) (GIF) (DIF)

Oak smoked salmon
pickled cucumber, capers, lemon, chive crème fraîche, toast (DIF & GIF upon request)

Chicken liver parfait
spiced apple chutney, cornichons, pickled shallot salad, melba toast (GIF upon request)

Roasted squash & endive salad
parsley & pine nut crumb, vegan labneh,
pomegranate, coriander, Clementine (PB) (GIF) (DIF)

Lobster & prawn cocktail
Marie Rose, cos, apple, cucumber (DIF) (GIF upon request)
£10 supplement

MAINS

Roast Norfolk bronze turkey
roast potatoes, sprouts, pigs in blankets, roast carrots,
bread sauce, cranberry sauce & turkey gravy (DIF & GIF upon request)

Braised beef 'Bourguignon' pie
roast potatoes, green beans, red wine sauce (PB) (DIF & GIF upon request)

Roasted fillet of sea bream
black olive & herb crushed potatoes, kale, tomato & caper dressing
(GIF) (DIF upon request)

Mushroom Wellington
roast potatoes, sprouts, roast carrots, vegan gravy (PB) (DIF)

8hr red wine braised shoulder of beef
black truffle mashed potato, buttered kale,
bone marrow & red wine sauce (GIF) (DIF upon request)
£10 supplement

PUDDINGS

Traditional Christmas pudding,
brandy butter, vanilla custard (V)

Chocolate ganache tart,
crème fraîche, salted caramel (V)

Passion fruit & mango cheesecake,
tropical fruit salad, mint, passionfruit gel (PB) (GIF)

We offer plant based & GIF Christmas pudding to substitute any dessert

EXTRAS

Add a bowl of pigs in blankets £6 per bowl

Add mince pies £3.5 per person

Add a cheeseboard to share £8 per person

Add chocolate truffles £2.5 per person

**CHECK OUT OUR EVENTS BROCHURE
HERE TO SEE OUR SPACES**



FESTIVE SELECTION MENU

3 courses £65

(PB) Plant based | (DIF) Dairy ingredient free | (GIF) Gluten ingredient free

STARTERS

Lobster & prawn cocktail

Marie Rose, cos, apple, cucumber (DIF) (GIF upon request)

Yellow fin tuna tartare

avocado purée, sesame, shiso, spicy ponzu dressing, wonton crisp

Herefordshire beef carpaccio

crispy capers, endive, rocket, horseradish mayonnaise (DIF)

Puglian burrata

roasted Delica pumpkin, crispy sage, pine nuts, basil, focaccia

MAINS

Champagne and truffle risotto

pan roasted wild mushrooms, lemon, mascarpone, parmesan, shaved truffle
(GIF) (DIF upon request)

Roasted monkfish loin

confit potatoes, spinach purée, shallot crisps, hot tartare sauce (DIF & GIF upon request)

8hr red wine braised shoulder of beef

black truffle mashed potato, buttered kale
,bone marrow & red wine sauce (GIF) (DIF upon request)

220g dry aged ribeye steak

Charred tomato, watercress, fires, peppercorn sauce

PUDDINGS

Traditional Christmas pudding,

brandy butter, vanilla custard (V)

Chocolate ganache tart,

crème fraîche, salted caramel (V)

British & French cheeses, crackers, chutney

CANAPE MENU

Each is equivalent to one bite, £4 per canapé

Minimum 20 of each selected canapé

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Tuna tartare

pickled cucumber, ponzu mayonnaise

Smoked salmon

cucumber, horseradish crème fraîche (GIF)

Chickpea falafel

dill & garlic yoghurt (PB) (GIF)

Tomato tartare

sun dried tomato, cucumber, vegan feta (PB) (GIF)

Truffle & wild mushroom arancini

truffle mayonnaise (V)

Parma ham cigar

rocket, parmesan (GIF)

'Nduja croquettes

saffron aioli

Chicken liver parfait

onion jam, brioche

SNACK & FINGER FOOD

£5 per item | £47.50 whole selection

2 to 3 bite portion size

Minimum 10 of each selected item

(PB) Plant based | (DIF) Dairy ingredient free | (GIF) Gluten ingredient free

Crispy buffalo cauliflower
hot sauce, ranch dressing (PB) (GIF)

Crispy vegetable pakoras
mint, spicy mayo (PB GIF)

Mini Spiced cauliflower & lentil pie (V)

Potted smoked salmon on toast
dill, lemon, pickled cucumber (GIF upon request)

Beer battered haddock taco
chipotle mayo, pico de gallo, coriander

Halloumi fries
yoghurt & sweet chilli dip (V) (GIF)

Tempura king prawns
sriracha mayonnaise (GIF)

Lamb kofta
garlic yoghurt, sumac (GIF)

Buttermilk chicken strips
spicy blue cheese dip

Mini Steak & ale pie

Honey mustard mini sausages

BOWL FOOD

£8.5 each - 3 bowls are equivalent to a main course meal

Minimum order of 10 bowls per item

(PB) Plant based | (DIF) Dairy ingredient free | (GIF) Gluten ingredient free

Grilled salmon bowl
niçoise salad, anchovy, soft egg, mustard dressing
(GIF) (DIF)

Crispy chicken Caesar bowl
gem lettuce, croutons, 'parmesan', anchovy dressing

Cumberland sausage bowl
mustard mash, onion gravy (PB upon request)

Tempura haddock bowl
shoe string fries, tartare sauce
(GIF) (DIF)

Tandoori cauliflower bowl
Goan style curry, coriander, poppadom, coriander, lime yoghurt
(PB) (GIF) (DIF)

Peking duck bowl
Asian noodle salad, chilli, sesame, soy (VG upon request)

**Reserve an area in our bar and have some drinks
& nibbles waiting for your arrival.
We tailor our packages to suit any of your requirements.**

**DJs welcome (by prior arrangement)
Access to 180 Club – 2 lanes of interactive darts
Full AV available: screen, projector, microphone,
speakers, Wi-Fi, sound system**



BEER & CIDER PACKAGES

BUNDLE BOX

£115

6 x beer bottles (Birra Moretti or Sol)
4 x Old Mout
2 x Selected house White, Red or Rosé wine

MULTI BOX

£140

15 x beer bottles (Birra Moretti or Sol)
2 x Selected house White, Red or Rosé wine

BEER BOX

£140

24 x beer bottles (Birra Moretti or Sol)

ALCOHOL FREE BEER BUNDLE

£70/£130

12 x beer bottles
(A mix of Guinness 0%, Becks Blue & Beavertown)
Or
24 x beer bottles
(A mix of Guinness 0%, Becks Blue & Beavertown)

FESTIVE COCKTAILS

£10 per cocktail

Smoked Winter Negroni
Winter Aperol Spritz
Hugo Spritz Mocktail
(with ginger & ginger beer)

**Want to add more to your package?
Speak to our team today!**

WINE PACKAGES

PROSECCO

£140.00

Enjoy four bottles of prosecco Galanti

ALCOHOL FREE PROSECCO

£65.00 / £135.00

Enjoy two or four bottles of
alcohol free prosecco - Scavi

MULLED WINE

£200 per barrel
serves 30 people

£95.00

Take your pick! Enjoy four bottles from our
selection below:

Combine
El Velero Verdejo *or*
Tempranillo 'Caminante', Vina Albergad *or*
Cinsault Rosé, Granfort

£135.00

Take your pick! Enjoy four bottles from our
selection below:

Combine
Sauvignon Blanc, Ruakana *or*
Picpoul de Pinet, Chateau de la Mirande
&
Pinot Noir, La Boussole *or*
Salice Salentino Riserva, Marchese di Borgosole *or*
Réserve de Gassac Rosé, Pays de l'Hérault

£165.00

Take your pick! Enjoy four bottles from our
selection below:

Combine
Gavi di Tassarolo "La Fornace" *or*
Mâcon Chardonnay, Les Cadoles *or*
Rioja Crianza 'Alfaro', Vinos Heraclio
with
Malbec Ballena del Sur *or even*
Provence Rosé, Château d'Ollières

£350.00

Enjoy the below four bottles:

Combine
X2 Volnay 1er Cru "Clos Des Chenes"
&
X2 Meursault, Jean Javillier

AUSTIN FRIARS
**BALLS
BROTHERS**



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