## Celebrate Christmas at the world's favourite Belgian beer & food emporium

Sun-Tue\* Wed-Sat' 2 course lunch 19.00 23.00 3 course lunch 22.00 26.00 Evening 3 25.00 29.50 course menu

\*Lunch - Last sitting 4pm Evening prices apply after this time

Book for November or January & pay the cheaper prices

## Book now at belgo.com

For further information call Belgo Centraal on 020 7813 2233 or email events@belgo.com

Terms & conditions apply, see website for details 50 Earlham Street, Covent Garden, London WC2H 9LJ

## Festive drinks packages

Glass of bubbles & 1/2 bottle house wine - 15.00pp



Glass of bubbles & 2 bottles of house beer - 15.00pp

Choose from Vedett or Vedett IPA



Glass of bubbles & 1/2 bottle Malbec or Sauvignon Blanc and a schnapps shot - 20.00pp



Glass of bubbles & 2 bottles of premium beer and a schnapps shot - 20.00pp

> Choose from Delirium Tremens or Delirium Christmas





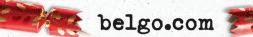
FROM ONLY 19.00



Book now at belgo.com for more info ask your server for a Christmas pack

14 11 2017 - 29 01 2018











## To Start

#### Roast Tomato and Harissa Soup o o

With wholemeal bread

#### Potted Hot-Smoked Salmon Pate

With pickled beetroot and baguette

#### Moules Marinière

Garlic, celery, white wine, onion and cream

#### Charcuterie Plate

Selection of cured meats, pate and pickles



#### Caramelised Onion and Goat's Cheese Tart o

with poppy seeds, watercress and a herb dressing

All our moules are fresh, fully sustainable and cooked in house to order.





Our Christmas beers are brewed for your enjoyment during this chilly season. These beers are strong and spiced with a variety of unusual ingredients.

## Delirium Christmas 33cl, ABV 10% 6.25



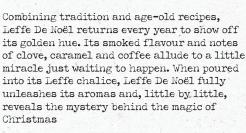
Aromas of caramel malt, fruit and spices are paired with an immediate flavour of strong alcohol and a little spiciness. With a sweet finish that is slightly bitter, Delirium Christmas is one of the great warming winter beers

### St - Feuillien Noël 33cl. ABV 9% 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

## Leffe De Noël 75cl, ABV 6.6% 13.95







# The Main Event



#### Pan Fried Seabass

With new potatoes, fennel and salsa verde

#### Confit Duck Leg

With celeriac mash, braised red cabbage and cassis beer sauce

## Traditional Turkey

With sage & apricot stuffing, roast potatoes, seasonal vegetables and gravy

#### Curried Moules

Jalfrezi sauce, medium spice with frites

## Wild Mushroom and Spinach Crêpe o

With goat's cheese and toasted pine nuts

#### Sirloin Steak

8oz British beef sirloin steak, cooked to your liking and served with frites and peppercorn sauce

+ 4.00 supplementary charge

#### Roasted Golden Beetroot and Aubergine

With crispy polenta and kale

## Add half lobster to your main 13.50

With garlic & herb butter



## Desserts-

#### Warm Toffee Apple Crêpe o

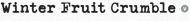
With Chantilly cream

#### Belgian Waffle & Salted Caramel Ice Cream o

With dark chocolate sauce

## Belgian Chocolate Mousse

With Amaretto and orange zest



With vanilla ice cream

## Selection of Cheeses o

With chutney, grapes and crackers

#### Selection of Sorbets o

With fruit coulis

V Suitable for vegetarians. Ve Can be made vegan. 🚭 Can be made gluten free. Can be made dairy free.

We are food intolerance and allergy friendly and most dishes can be altered to suit your requirements so please ask upon booking. All our dishes are prepared in kitchens where nuts, flour, etc are commonly used, unfortun free from traces of these products. Allergen menus are available upon request.



