

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 course menu*	25.00	29.50

*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

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BELGO
BAR & RESTAURANT

*Have a holly jolly Christmas!
Let's the best time of the year
but have a cup of cheer!
Have a holly jolly Christmas!
and when you walk down
the street, say hello to
friends you know
and everyone you meet*

CHRISTMAS
THE BELGO WAY

MUCH
MORE THAN
JUST
MUSSELS!



SPROUTS
They're from
Brussels
so obviously
we love them

FROM ONLY
19.00
PER PERSON

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

14.11.2017 - 29.01.2018

Excludes NYE!



belgo.com

To Start

Roast Tomato and Harissa Soup ^V ^{GF} ^{DF}

With wholemeal bread

Potted Hot-Smoked Salmon Pate

With pickled beetroot and baguette

Moules Marinière

Garlic, celery, white wine, onion and cream ^{GF} ^{DF}

Charcuterie Plate

Selection of cured meats, pate and pickles

Caramelised Onion and Goat's Cheese Tart ^V

with poppy seeds, watercress and a herb dressing

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

Christmas Beers

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

Lefte De Noël 75cl, ABV 6.6% 13.95



Combining tradition and age-old recipes, Lefte 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. When poured into its Lefte chalice, Lefte De Noël fully unleashes its aromas and, little by little, reveals the mystery behind the magic of Christmas

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 ^V

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 ^V

With crispy polenta and kale

Add half lobster to your main 13.50

With garlic & herb butter

Desserts

Warm Toffee Apple Crêpe ^V

With Chantilly cream

Belgian Waffle & Salted Caramel Ice Cream ^V

With dark chocolate sauce

Belgian Chocolate Mousse ^{GF}

With Amaretto and orange zest

Winter Fruit Crumble ^V

With vanilla ice cream

Selection of Cheeses ^V

With chutney, grapes and crackers

Selection of Sorbets ^V

With fruit coulis

^V Suitable for vegetarians. ^{VE} Can be made vegan. ^{GF} Can be made gluten free.
^D 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, unfortunately we cannot guarantee our dishes will be free from traces of these products. Allergen menus are available upon request.