



# CHRISTMAS AT BBK

## FEAST WITH US IN THE BERMONDSEY WINTER GARDEN

### INTRODUCTION

Join us this festive season and make 2020 a Christmas to remember!

Our team has been hard at work curating a Christmas menu that'll get you in the festive spirit! This year, we're hosting Christmas in our Winter Garden, complete with heaters, cover and festive twinkle. We're also hosting Christmas in our indoor restaurant for single households.

### BOOKING PROCEDURE

This year, we're hosting our Christmas feasts in our Winter Garden (under the canopy with heaters) for up to six mixed, and in our indoor restaurant for single households of up to six. Food and drinks bookings can be made online on our website. We will then contact you for your pre-order, which must be finalised at least two weeks before your booking date.

### OUR CANCELLATION POLICY

All bookings carry a 72-hour cancellation period. A £10 fee per head will be taken for cancellations after this. In the case of a no-show, a £25 penalty charge per head will be taken.

### COVID - 19

Your safety and security are of the upmost importance in these uncertain times. That is why, if government guidelines prevent us from being able to host your feast, we will offer a free of charge cancellation.

v - vegetarian ve - vegan  
veo - vegan option



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www.bermondseybarandkitchen.co.uk  
T: 0207 407 6079  bermondseybarkitchen  
We add a discretionary service charge of 12.5% to all parties.

### CHRISTMAS FEAST 40

3 course meal, 1/2 bottle of wine per person (extra £5 for 1/2 bottle of prosecco)

### CHRISTMAS FEAST WITH CHAMPAGNE 52.50

3 course meal, champagne on arrival, 1/2 bottle of wine per person

### BOTTOMLESS CHRISTMAS FEAST 65

3 course meal, bottomless prosecco for 1.5 hours

### A CHOICE OF ONE OF THE FOLLOWING

#### COURSE ONE

Braised & house-spiced pig cheeks, onion jam, house pickles, grilled bread  
Pickled Herring, green bean, chicory & chervil salad, crème fraiche dressing  
Wild mushroom, winter black truffle, hazelnut & courgette lasagne (ve)  
Creamed cauliflower soup, smoked paprika-braised onions, toast (v)

#### COURSE TWO

Roast Norfolk bronze turkey breast, onion stuffing, pork & leg meat terrine  
Roast pumpkin & ricotta pie, caramelised carrot purée, sage gravy (veo)  
Pan-fried tranche of Hake, Jerusalem artichokes,  
cavalo nero, burnt lemon & thyme butter  
Braised dexter beef brisket, local beer sauce, celeriac remoulade  
All the trimmings, served on the table: Roast potatoes, cauliflower cheese, roast  
Kentish vegetables, pigs-in-blankets (figs-in-blankets for veggies), cranberry sauce,  
bread sauce

#### COURSE THREE

Cambridge burnt cream, baked apple sauce, cinnamon biscotti  
Panettone bread, butter & chocolate pudding, orange custard  
Chocolate mousse cake, baked fig, almond biscuit crumb  
Vegan brownie, dark chocolate sorbet, toasted hazelnuts

#### WINE

After a tough year for our industry, we've teamed up with Jascots specialist wines to provide you with high quality paired wines. In keeping with our shared sustainability values, we'll be using their specially selected bin-ends. Keep your eyes peeled for the red and white wines of the day on your visit.

#### COCKTAILS

Fancy a tittle on arrival to get you into the festive mood, or to finish your feast with something special? We've curated a spectacular Christmas cocktail menu including Espresso Martinis and Christmas Margaritas. We also have our classic winter warmers... Aspalls Mulled Cyder and mulled wine... let us know what you fancy when you arrive!

**Donnelly's**



THE  
**BERMONDSEY**  
BAR & KITCHEN. SE1

