
BALLS
BROTHERS

LONDON

EST. 2011

**PRE-ORDER
MENU**

WWW.BALLSBROTHERS.CO.UK

OUR VENUES

AUSTIN FRIARS

⊖ LIVERPOOL STREET

 350 STANDING / 180 SEATED

MINSTER COURT

⊖ MONUMENT

 500 STANDING / 350 SEATED







BOARDS

THE SAUSAGE £27

Glazed mini chorizo, merguez chipolatas, sticky honey-mustard sausages, onion rings, mustard, ketchup

CHARCUTERIE £30

A selection of Italian & Spanish cured meats, bread sticks, toast, pickles

THE VEGETARIAN £25

Crispy Brie bites with truffle mayo, vegan 'chicken' bites, hummus and flatbread (VG), beetroot falafels, sweet potato fries,

CHEESE £30

Lincolnshire Poacher, Brie de meux, Colston Bassett stilton, crackers, chutney, celery, apple (V)

THE BALLS BROTHERS £30

Hummus and flatbreads (VG), crispy squid & aioli, sticky honey-mustard sausages, crispy Brie bites (V), truffle mayo, buttermilk fried chicken, blue cheese mayo

CANAPÉ

Four bites for £12.00 per head

Six bites for £17.00 per head

Eight bites for £20.00 per head

Smoked salmon, cucumber, crème
fraîche

Chilli crab mayonnaise, lettuce cup,
coriander, lime

Crispy panko prawns, wasabi mayo

Mushroom arancini (v)

Vegetable spring roll,
soya & ginger dipping sauce (v)

Vietnamese summer rolls (v)

Brie bites, truffle mayonnaise (v)

Salt baked beetroot, creamed goats
cheese (v)

'Chicken' bites, spicy mayonnaise (VG)

Parma ham, rocket & parmesan

Chicken liver parfait on toast, onion jam

Rare roast beef, Yorkshire pudding,
horseradish

Burrata, marinated tomato, basil,
lemon (v)

Red onion marmalade tart, cheddar,
pickled walnut (VG)



FINGER FOOD

Each item is easy to hold, more substantial than a canapé

MEAT

£4.00 EACH

Buffalo fried chicken,
blue cheese mayonnaise

Mini Cumberland sausages,
honey and mustard glaze

Pork belly bites,
soy and honey glaze

Spiced lamb koftas,
cucumber & mint yoghurt

VEGETARIAN

£3.00 EACH

Beetroot falafels,
smoked aubergine purée (VG)

'Chicken' bites,
chilli and lime mayonnaise (VG)

Brie bites,
truffle mayonnaise (V)

SEAFOOD

£4.00 EACH

Lemon sole goujons,
tartare sauce, lemon

Crispy fried squid,
saffron aioli

Cod and haddock fishcakes,
tartare sauce, lemon

SWEET

£3.00 EACH

Mini chocolate tart,
crème fraîche, honeycomb (V)

Churros,
dark chocolate sauce (VG)

Lemon curd tart
toasted marshmallow, lime (V)

BOWLS

Min ten people
(Allow five bowls per person)

Shepherd's pie,
slow roasted shoulder of lamb,
buttered mash, roasted roots
£7.00

Traditional beer battered haddock and chips,
mushy peas, tartare sauce
£6.50

Halloumi & beetroot falafel,
hummus, parsley & pickle salad
(V) (VG on request)
£5.00

Crispy duck and watermelon,
soy sesame, bean sprouts, coriander
£5.00

Pumpkin ravioli,
squash purée, sage, brown butter, parmesan
(V) (VG on request)
£5.50

Roast chicken Caesar
gem lettuce, anchovy dressing,
poached quail egg
£6.00

FRUITS DE MER BUFFET

£70.00 per head
without lobster

£90.00 per head
with lobster

All served with fresh bread and condiments

Boiled Atlantic prawns

London cure smoked salmon

Hand picked Cornish crab

Canadian lobsters
(1/2 per person)

Smoked mackerel pâté

Caesar salad,
rosemary croutons, cos, parmesan,
anchovy dressing

Cornish potato salad,
capers, parsley, spring onion, dill

Heritage tomato and red onion salad
Steamed Basmati rice, coriander,
black pepper, lemon





SET MENU 1

Two courses £27 / Three courses £32

Beetroot & Stilton salad,
Granny Smith apple, endive, mustard dressing
(V) (VG on request)

Chicken liver parfait,
onion marmalade, cornichon, toast

Oak smoked salmon,
capers, lemon, horseradish cream,
pickled cucumber

Chicken, leek & smoked bacon pie,
green beans, chicken jus

Grilled salmon,
soft egg, black olives, anchovy,
green beans, new potatoes

Pumpkin ravioli,
squash purée, sage, brown butter, parmesan
(V) (VG on request)

300g flat iron steak,
garlic butter, watercress, fries
(+£5 supplement)

Sticky toffee pudding,
toffee sauce, vanilla ice cream
(V) (VG on request)

Vanilla cheesecake,
blueberry compote
(V) (VG on request)

A selection of sorbets

Bread & butter £3 | Bread & olives £4
Tea & coffee £2

SET MENU 2

Two courses £22.00 / Three courses £27.00

Leek & potato soup,
chives, rosemary croutons (v)

Chicken liver parfait,
onion marmalade, cornichon, toast

Prawn cocktail,
gem lettuce, Marie Rose, lemon

Cumberland sausages,
mashed potato, roasted onion gravy

Salmon fishcake,
dill, green salad, roasted garlic aioli, chips

Spinach & ricotta cannelloni (v)

Sticky toffee pudding,
toffee sauce, double cream
(V) (VG on request)

Chocolate brownie,
vanilla ice cream

A selection of sorbets

Bread & butter £3 | Bread & olives £4
Tea & coffee £2

DELUXE MENU

Two courses £37.50 / Three courses £45

Lobster & prawn cocktail
cos, apple, cucumber, Marie Rose

Truffle & wild mushroom soup,
crème fraîche, rosemary croutons
(V) (VG on request)

San Danielle ham,
celeriac remoulade, cornichons, toast

Grilled celeriac steak,
roast tomato, watercress, fries, chimichurri (vg)

Roasted rack of lamb,
potato gratin, wilted spinach, red wine sauce

230g dry aged ribeye steak,
charred tomato, watercress, fries,
peppercorn sauce

Roasted fillet of seabream,
herb crushed potatoes, grilled broccoli,
potted shrimp butter

Chocolate brownie,
salted caramel, vanilla ice cream
(V) (VG on request)

Vanilla cheesecake,
roasted strawberries (v)

Selection of British & French cheeses,
crackers, chutney

A selection of sorbets

Bread & butter £3 | Bread & olives £4
Tea & coffee £2



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