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BALLS  
BROTHERS  
LONDON  
EST. 1860

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# PRE-ORDER MENU

# OUR VENUES

AUSTIN FRIARS

⊕ LIVERPOOL STREET

🍷 350 STANDING / 180 SEATED

MINSTER COURT

⊕ MONUMENT

🍷 500 STANDING / 350 SEATED





# BEER AND CIDER PACKAGES

## BUNDLE BOX

£115

6 x beer bottles (Heineken, Peroni, Corona)  
4 x Old Mout  
2 x Selected house White, Red or Rosé wine

## BEER BOX

£140

24 x beer bottles (Heineken, Peroni, Corona)

## MULTI BOX

£140

15 x beer bottles (Heineken, Peroni, Corona)  
2 x Selected house White, Red or Rosé wine

## CIDER PACKAGE

£230

36 x Old Mout

## MIXED PACKAGE

£225

24 x beer bottles (Heineken, Peroni, Corona)  
6 x Old Mout  
2 x Selected house White, Red or Rosé wine

## BEER PACKAGE

£270

48 x beer bottles (Heineken, Peroni, Corona)

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

# PRE-ORDER PACKAGES

## MIX & MATCH

Reserve an area in our bar and have some drinks and nibbles waiting for your arrival.

We tailor our packages to suit any of your requirements

## PROSECCO

£70.00 / £140.00

Enjoy two or four bottle of prosecco

*Galanti*

## WINE

£95.00

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

Combine  
Embrujo Organic Verdejo *or*  
Granfort, Rosé de Cinsault Pays d'Oc  
*or* Le Copa de Bobal Tinto

£135.00

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

Combine  
Rapaura Springs Sauvignon Blanc *or*  
Roquemolière Picpoul de Pinet  
*and*  
Ken Forrester Petit Rosé *or*  
Quinto do Crasto Duoro *or*  
Mes Mougeottes Pinot Noir

£165.00

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

Combine  
Ascheri Gavi di Gavi *or*  
Ken Forrester Old Vine Reserve Chenin Blanc *or*  
Côtes de Provence Rosé Comte La Vidaubanaise  
*with*  
Sierra Cantabria Rioja Crianza *or even*  
Susana Balbo BenMarco Malbec

£220.00

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

Combine  
Domaine Vauroux Chablis *or*  
Côtes de Provence Rosé Comte La Vidaubanaise  
*and*  
Pago de los Capellanes Crianza *or*  
Meinert The Graduate Syrah



## 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 £25.00 / Three courses £30.00

Spiced butternut squash soup  
toasted pumpkin seeds (VG)

Chicken liver parfait  
onion marmalade, cornichon, toast

Prawn cocktail  
gem lettuce, Marie Rose, lemon

Pan roast chicken supreme  
potato gratin, green beans, red wine jus

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

Spinach & ricotta cannelloni (V)

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

Chocolate delice  
raspberries, vanilla ice cream (V)

A selection of sorbets

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

# SET MENU 2

Two courses £30 / Three courses £35

Charred squash & labneh salad  
pomegranate, sprouts, pine nut crumb,  
clementine dressing (V)

San Danielle ham  
celeriac remoulade, cornichons, toast

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

Beef shoulder & ale pie  
green beans, mashed potato, red wine sauce

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  
peppercorn sauce, watercress, fries  
(+£5 supplement)

Treacle tart  
clotted cream (V)

Passionfruit cheesecake  
tropical fruit salad, mango sorbet (V)

A selection of sorbets

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

# DELUXE MENU

Two courses £37.50 / Three courses £50

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

**Burrata**  
wood roasted peppers, tomato,  
chilli, grilled focaccia (V)

**Black Angus carpaccio**  
capers, endive, rocket, mustard aioli

**Wild mushroom Wellington**  
honey glazed carrots, green beans,  
roast potatoes, red wine sauce (V)

**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 seabass**  
herb crushed potatoes, grilled broccoli,  
potted crayfish butter

**Chocolate delice**  
raspberries, vanilla ice cream (V)

**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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