



APRIL NEWS

NEW COCKTAIL LIST AT THE ST JAMES BAR



This month, our mixologists take you to six iconic locations of London through their new and exciting cocktail list.

Experience Buckingham Palace gardens with “Secret Garden”, a flowery and sweet cocktail made with Sipsmith Gin and Acai liqueur. “Jekyll & Hyde” is a Maker’s Mark fruity and sour cocktail served in a quirky double glass that illustrates the split personality of Dr Jekyll and Mr Hyde that you can encounter at the London Dungeon Museum.

“Papa’s Cocktail” recalls the statue of Sir Winston Churchill located on Parliament Square; with slightly smoky and sweet flavours, this Johnnie Walker Black Label and Metaxa 12 concoction is the perfect after dinner drink.

Visit the St James Bar to discover the full cocktail collection and continue the tour of London.

For more information or booking please contact the St James Bar.
Tel. +44 (0)20 7747 2238 or email h3144-FB10@sofitel.com

CELEBRATE EASTER AT THE BALCON



To celebrate Easter, our talented pastry team has put together a giant Valrhona chocolate Easter egg. Filled with miniature chocolate eggs, the super-size egg will be displayed in the lobby of Sofitel London St James from 10th to 16th April.

In the afternoon of Easter Sunday, the mighty egg will be broken apart and both the young and young at heart will get to enjoy the chocolate shell and miniature eggs!

A competition will reward the fortunate person who will most accurately guess the number of eggs concealed inside. The lucky winner and his or her guest will be invited to The Balcon to enjoy a delectable three-course meal with a glass of champagne and, as Easter is a family affair, up to two children will be able to join them in this Easter feast.

Follow us on Facebook to stay tuned.

For more information or booking please contact The Balcon.
Tel. +44 (0)20 7389 7820 or email thebalcon.london@sofitel.com



SPRING MENU AT THE BALCON

Spring has arrived at The Balcon where our new menu incorporates spring's finest produce.

As a starter, our Head Chef, Matt Greenwood recommends the Chilled Wild Garlic and Potato Soup with Truffled Crème Fraiche or the Grilled English Asparagus with Deep Fried Egg and Brown Butter.

For main course, you can either choose a Confit Duck Leg, Spring peas, Apple and Mint Risotto or a new season Welsh Lamb Cutlet, Pea Shoots and Pickled Garlic Salsa.

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ASPARAGUS AND POACHED EGG RECIPE



Taking advantage of the fresh and lively flavours of the spring season, Matt Greenwood, Head Chef at The Balcon, is delighted to share with you a tasty recipe of asparagus served with a poached egg, a twist on the Grilled Asparagus and Deep Fried Egg dish from the new spring menu at The Balcon.

Serves 4 people

- 16 trimmed asparagus spears
- 4 free range eggs
- 100g brioche crumbs
- 100g butter
- The juice of one lemon
- Chopped chives
- Maldon salt

Method

Blanch the asparagus in salted boiling water for 3 minutes, then refresh in ice water.

Add a dash of vinegar to a pan of steadily simmering water, crack the eggs into the water and poach for about 4 minutes.

Grill or heat the asparagus in a pan.

Cook the butter in a pan until it browns, then add lemon juice and chives. Season to taste.

Place four asparagus spears on each plate, top with a poached egg. Spoon over some brown butter and sprinkle with brioche crumbs.

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