

CAFE · BAR

BALANS

EST. SOHO 1987

Snacks

Pecan & cranberry popcorn for the table

Starters

Hot smoked salmon pancakes

with chives & a preserved lemon crème fraiche

Squash & roasted chestnut velouté

with warm cornbread & truffled artichoke relish

Beetroot & parsnip fritti

with pickles & a mango dressing

Mains

Roasted Norfolk Bronze turkey

duck fat roast potatoes, maple glazed root vegetables, Pigs in Blankets, spiced cranberries & bread sauce

Pumpkin, chestnut & mushroom Wellington (vg)

parsnip boxty, sprout tops & a green peppercorn cream

Pan roasted Cornish hake

Jerusalem artichoke purée, roasted garlic, kale & a red wine jus

Puddings

Christmas pudding (v)

with brandy butter or custard

Lemon tart (vg)

lychee gel, fresh grapefruit, orange & coconut granola & clementine sorbet

Spiced poached pear

with vanilla caramel, honey crèmeux, frangipane biscuit, whipped ganache & a ginger crumble

3 courses £45

+ (vg) vegan (v) vegetarian

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Please advise your server of any allergies