

Snacks

Pecan & cranberry popcorn for the table

Starters

Chicken liver parfait choux buns

with caramelised onions & a smoked tomato dressing

Hot smoked salmon pancakes

with chives & a preserved lemon crème fraîche

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

Crumbed aromatic lamb

Italian bitters, beetroot salsa verde, apricot crumble, braised lentils

Puddings

Christmas pudding

with brandy butter or custard

Lemon tart (vg)

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

Dark chocolate sandwich

with an orange centre, chestnut cream, rum & raisin ice cream and a shot of triple sec

Spiced poached pear

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

3 courses £55

(vg) vegan (v) vegetarian

Follow us for fun & frolics @balanslondon

Please advise your server of any allergies