

CAFE · BAR

# BALANS

EST. SOHO 1987

## Starters

### **Spiced pumpkin, toasted seeds & sage soup**

#### **Ham hock and parsley croquettes**

with cauliflower cheese purée & Piccalilli

#### **Beetroot & gin cured salmon**

with beetroot remoulade & horseradish crème  
fraiche

## Mains

### **Roasted Norfolk Bronze turkey**

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

### **Squash, mushroom & sage pithivier (vg)**

thyme-roasted new potatoes & purple kalettes

### **Roasted salmon**

cauliflower purée, fondant potato, creamed leeks & chive oil

## 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

(vg) vegan

**3 courses £45**

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Please advise your server of any allergies