

Nº.60
BALANS

EST. SOHO 1987

**Spiced pumpkin, toasted seeds & sage
soup for the table**

Starters

Ham hock and parsley croquettes
with cauliflower cheese purée & Piccalilli

Twice baked cheese soufflé
with pickled pear & candied walnuts

Beetroot & gin cured salmon
with beetroot remoulade & horseradish
crème fraiche

**Jerusalem artichoke, mushroom &
celeriac tart**
truffle dressed leaf salad

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

Daube of venison
roasted onions, red wine jus, pickled walnuts & mashed potatoes

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 £55

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Please advise your server of any allergies