

Nº.60
BALANS

EST. SOHO 1987

**Spiced squash, toasted seeds & sage
soup for the table (ve)**

Starters

Ham hock and tarragon croquettes

with cauliflower cheese purée & Piccalilli

Twice baked cheese soufflé

apple and grain mustard dressing & candied pecans

Beetroot & gin cured salmon

with beetroot remoulade, horseradish
crème fraîche & toasted brioche

**Jerusalem artichoke, mushroom &
celeriac tart (ve)**

truffle dressed leaf salad

Mains

Roasted Norfolk Bronze turkey

duck fat roast potatoes, maple glazed root vegetables, Pigs
in Blankets, chestnut stuffing & bread sauce

Squash, mushroom & sage pithivier (ve)

thyme-roasted new potatoes & sautéed kale

Roasted salmon

cauliflower purée, fondant potato, wilted spinach & chive oil

Daube of venison

roasted onions, red wine jus, pickled walnuts & mashed potatoes

Puddings

Christmas pudding

with brandy butter or custard

Lemon tart (ve)

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

(vg) vegan

3 courses £55

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Please advise your server of any allergies

(ve) vegan (v) vegetarian