

CAFE · BAR

BALANS

EST. SOHO 1987

Starters

Spiced squash, toasted seeds & sage soup (ve)

Ham hock and tarragon croquettes

with cauliflower cheese purée & Piccalilli

Beetroot & gin cured salmon

with beetroot remoulade, horseradish
crème fraiche & toasted brioche

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 & sauteed kale

Roasted salmon

cauliflower purée, fondant potato, wilted spinach & chive oil

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

(vg) vegan

3 courses £45

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Please advise your server of any allergies

(ve) vegan (v) vegetarian