

NO.60
BALANS

EST. SOHO 1987

Snacks

Pecan & cranberry popcorn for the table

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

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

Mains

Roasted Norfolk Bronze turkey

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

Squash, mushroom & chestnut pithivier (ve)

thyme-roasted new potatoes & maple glazed root
vegetables

Roasted salmon

leek, fondant potato, wilted spinach & chive sauce

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, vanilla ice cream

3 courses £55

Follow us for fun & frolics @balanslondon

Please advise your server of any allergies

(ve) vegan (v) vegetarian