

THE NUTCRACKER PRIX FIXE

MONDAY - FRIDAY 11AM - 7PM

2 COURSES £27.50

3 COURSES £29.50

CARAFE (375ML) OF VIN DE TABLE £15

ELDERFLOWER SPRITZ

ELDERFLOWER, SODA & VOUVRAY BRUT £9.50

ENTRÉES

PUMPKIN SOUP

toasted pumpkin seeds and sage crème fraîche

CONFIT CHICKEN AND HAM TERRINE

clementine and cranberry chutney, toasted brioche.

BUFFALO MOZZARELLA

grilled commice pears, truffle honey

PLATS PRINCIPAUX

PAN SEARED ESCALOPE OF SALMON

crushed new potatoes, green beans, lemon, herb and caper butter

TURKEY BALLOTINE

pommes chateau, festive pork stuffing, buttered brussel sprouts and red wine jus

CHARGRILLED HALLOUMI (V)

smoked aubergine, beluga lentils, red pepper tapenade, toasted almonds and labneh

MOULES MARINIÈRE & FRITES

white wine, shallots, cream and parsley (supplemental charge of £5.00)

STEAK TARTARE

beef striploin, egg yolk and frites (supplemental charge of £6.00)

LES DESSERTS

STEAMED CHRISTMAS PUDDING

with almonds, redcurrants and brandy sauce

CREME BRULEE

caramelised sugar crust

ICE CREAMS AND SORBETS

choice of vanilla, chocolate, pistachio, strawberry, lemon & raspberry

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.

BALTHAZAR
~ RESTAURANT ~