

PRIX FIXE

MONDAY - FRIDAY 12PM - 7PM

APRICOT AND VANILLA SPRITZ

£9.50

*Lillet blanc, vanilla liqueur, Fever Tree white grape
and apricot soda & lemon*



PETITE CARAFE DE VIN DE TABLE (250ML)

white /red /rosé £10.00

2 COURSES £27.50 | 3 COURSES £29.50

ENTRÉES

ROASTED PUMPKIN SOUP

truffled ricotta and pumpkin seeds

BALTHAZAR HOUSE CURED SALMON

lemon, capers and rye bread

PRESSED CONFIT PORK TERRINE

with spiced pear and cranberry chutney, toasted brioche

PLATS PRINCIPAUX

TURKEY BALLOTINE

pommes château, festive pork stuffing, buttered brussel sprouts, red wine jus

SEAFOOD TAGLIATELLE

mixed seafood, lobster velouté, plum tomatoes and flat leaf parsley

GRILLED HALLOUMI

*baby gem, quinoa, beetroot, butternut squash, toasted walnuts,
cranberries, honey mustard dressing*

MOULES MARINIÈRE & FRITES +£5.50 Supplement

white wine, shallots, cream and parsley

STEAK FRITES +£6.50 Supplement

grilled onglet steak, frites and peppercorn sauce

LES DESSERTS

CREME BRÛLÉE

caramelised sugar crust

CHRISTMAS PUDDING

steamed christmas pudding, almonds, redcurrants, sauce crèmease au cognac

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 ~