

BALA BAYA

CHRISTMAS

£55pp

+ £8pp for Champagne
Gazozini

Floating Malabi

Chambord, pomegranate, honey

Malabi in a pomegranate and Chambord sweet broth, served with, fresh rose, pistachio & Moroccan tuile

Xmas Babka

Spice, blood orange, vanilla

Our signature babka folded with crème patissiere, nutmeg, cinnamon, all spice, blood orange marmalade, fresh orange segment & pecan

PLATES

Pitta & Dip

Chilli, maple, yoghurt

Our pitta, served with a thick Greek yoghurt topped with chilli & maple relish

Sweet Potato Hummus

Tahina, pumpkin seed, sweet spice

Our hummus with a creamy roasted sweet potato puree, topped with our secret Christmas spice mix & pumpkin seeds

Salmon

Harissa, bitter lemon, crème fraiche

House cured salmon, Tunisian harissa, preserved lemon puree & crème fraiche, sprinkled with crispy pastry noodles

FEAST

Turkey

Chestnut, duck, cranberry

Free range Turkey leg rolled with chestnuts, squash, Swiss chard, all spice, barley & smoked duck breast with a rich, fresh cranberry jus

"Yorkshire" Pudding

Wild mushroom, confit garlic, flour

Selection of winter mushrooms, confit garlic cooked within a Tunisian doughnut

Potato

Truffle, Tallegio, relish

Double roasted potato skin filled with a mix of potato, truffle, herbs & Tallegio cheese, with smoky cherry tomato salsa

Cabbage

Grape, yoghurt, spice

4-hour roast cabbage, infused with sage, garlic & chilli, port reduction, lemon yoghurt, roasted grapes & spicy pitta crumb

SWEET

Greens

Brussel Sprouts, okra, courgette

Grilled Brussel sprouts & mini courgettes, spring onion, okra, French beans, soft herbs, garlic & chilli served with almond crunch