

BALA BAYA

CHRISTMAS

£65pp

+ £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

Sweet Potato Hummus

*Our pitta, served with a creamy roasted sweet potato
hummus, topped with our secret spice mix & pumpkin
seeds*

Home-smoked Trout

Tangerine, saffron, ash

*Trout fillet, smoked in-house with oak bark, glazed with
tangerine & saffron, pink peppercorn, cucumber buttermilk
& onion ash*

Ox-tail falafel

Black bean, soft herbs, green tahini

*Crispy ox-tail & black bean patty served with creamy
tahini & soft herb salad*

FEAST

Beef & Fig

Shoulder of beef, fig jus, horseradish tahini

*Blackened whole shoulder of beef braised in Madeira &
fig juices, carved on the table, served with horseradish &
pickled cucumber tahini cream*

"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*