



## BALOCI FESTIVE MENU

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### Winter Caravan

3-Course Menu £55

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Ancient spice routes meet English winter traditions

**MICHELIN**  
2025



## STARTERS

### PEARL OF THE EAST

Pan-seared scallops with scallop roe masala sauce, mango chutney, and red chilli tuile

### WINTER SOLACE (vegetarian)

Celeriac and spiced root vegetable soup with bulgur wheat and cream cheese

### KASHMIR HIGHLANDS

Pan-roasted lamb loin with potato terrine and blackberry jus

## MAINS

### MONSOON WATERS

Barramundi fillet with curried mud crab and spiced bouillabaisse sauce

### IMPERIAL FEAST

Pomegranate molasses-marinated turkey escalope with heritage carrot, beetroot, and turkey jus

### AMBER VALLEY (vegetarian)

Roasted butternut squash with tempered beluga lentils, wild mushrooms, saffron rice, and root vegetable purée

## ACCOMPANIMENTS

MAPLE-ROASTED CHANTENAY CARROTS

AGED CHEDDAR & SAFFRON CAULIFLOWER

ROASTED POTATOES

## DESSERTS

### SPICED PALACE

Chocolate torte with cardamom and saffron ice cream, chocolate and cinnamon soil, cocoa tuile

### WINTER ORCHARD

Apple and rhubarb crumble with cinnamon crumble and ginger ice cream

### CHEESE BOARD (+£10)

A selection of finest British cheeses to conclude your winter journey

*If you have any food allergies or intolerances, please advise a member of our team. Due to the style of our cooking, we cannot guarantee that any dishes are free from any allergy or intolerance causing ingredients. A discretionary 12.5% service charge will be added to your bill.*