

SAMPLE MENU

PLATTER MENU

CREATE YOUR OWN SHARING PLATTER

All served with Captain's Crackers, quince, crostini, flatbread and mixed pitted olives

Please tick 6 or 9 items and hand this to a member of our Cellar Door team

6 Item platter £35

9 Item platter £45

MOON'S GREEN CHARCUTERIE

- AIR DRIED CURED HAM
- VENISON, SOUR CHERRY & PISTACHIO
(CONTAINS NUTS & PORK)
- SPICED SALAMI "BEER STICKS"
- PORK COLLAR
- ROSEMARY AND GARLIC SAUCISSON

LOCAL CHEESE

- SUSSEX CHARMER*
Brookham & Harrison Farms / Cow / Hard
- KINGCOTT BLUE
Kingcott Dairy / Cow / Blue Semi-soft
- SEVEN SISTERS
High Weald Dairy / Sheep / Semi-soft
- SUSSEX BRIE
Alsop & Walker / Cow / Soft
- SMOKED WINTERDALE SHAW*
Winterdale Cheesemakers / Cow / Hard

*Unpasturised

SEASONAL VEGETABLES

- KENTISH NEW POTATO SALAD
Saffron, mustard and pickled onion
- BEETROOT & ROSEMARY HUMMUS (V)
Crudités of heritage carrots
- TOMATO & RED ONION CHUTNEY (V)
With mild red chilli
- WILD MUSHROOM & GARLIC PATÉ
With Brandy and chives
- POACHED PEARS (V on request)
In spiced white wine and vanilla, with honey
- BALSAMIC PICKLED BABY
ONIONS (V)

(V) Vegan

TABLE NUMBER

Allergies or dietary requirements:

All items are subject to availability and may be substituted for a similar item depending upon supply.
If you suffer from allergies, please let a member of the team know before ordering. Please note that our kitchen handles nut products
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