

BALFOUR DINING CLUB MUSIC SESSIONS SUMMER MENU

Welcome drink - Balfour Sparkling Wine

STARTER

Smoked guinea fowl and herb pâté, summer vegetable piccalilli, sweet peppers, raspberry mustard, sourdough toast (GF on request)

Suggested wine pairing - Leslie's Reserve Sparkling Red NV

Breaded goat's cheese with lemon, Kentish cured pork collar, preserved cucumber and radish, lovage pesto

Suggested wine pairing - Mary Rose 2020

Salad of lobster and mango, estate honey and lime crème fraîche foam, basil and coriander (GF)

Suggested wine pairing - Balfour Brut Rosé 2018

Caprese salad; Heritage tomato, buffalo mozzarella, basil, olive oil, smoked salt (GF) (V) (V* on request)

Suggested wine pairing - Nannette's Rosé 2022

PALATE CLEANSER

Balfour sparkling wine sorbet (DF) (GF) (V*)

MAIN

Fillet of beef medallions in Pinot Noir and veal reduction, herb potato, fine beans, cauliflower cheese purée, sautéed girolles

Suggested wine pairing - Luke's Pinot Noir 2022

Sea trout, escabeche of shallot and Balfour apple, Swiss chard, braised fennel, potato fondant, roasted lemon (GF)

Suggested wine pairing - Springfield Chardonnay 2018

Tomato, feta and tarragon stuffed chicken, classic ratatouille, fried caperberry butter, steamed spinach, tarragon beurre blanc (GF)

Suggested wine pairing - Cinque Ports 2019

Vegan banana blossom and lemon 'fishcake', tartare salad, watercress, spiced tomato oil (DF) (V*)

Suggested wine pairing - Skye's Chardonnay 2021

DESSERT

Affogato; Espresso and ice cream, hazelnuts, amaretti crumb, brandy and honey liqueur (GF) (V) (V* on request)

Balfour sparkling wine and raspberry posset, ginger shortbread, blackberry jelly, fresh local berries, white chocolate

Filled crêpes with dark chocolate ganache, Kentish cherry compôte, orange syrup, almond mascarpone

Selection of cheese, grapes, fruit pâté, crackers (GF on request) (V)

Suggested wine pairing for all desserts -- Leslie's Reserve Gold NV

(DF) Dairy Free, (GF) Gluten Free, (V) Vegetarian, (V*) Vegan

Please ensure we have received menu pre-orders at least a week before your experience and that we are made aware of any food allergies and intolerances before your visit. Allergens for all dishes available on request. Please note our kitchen handles nut products. Suggested wine pairings may change depending upon supply.