

# BALFOUR DINING CLUB MUSIC SESSIONS SUMMER MENU

## 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*

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(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.

# BALFOUR

HUSH HEATH ESTATE

## BALFOUR DINING CLUB MUSIC SESSIONS

Join us to enjoy an evening of live music, wine tasting and our delicious seasonal menu. The perfect evening to celebrate with friends and loved ones.

These intimate performances from our favourite Jazz and acoustic musicians will complement your evening of exquisite food and Balfour wine.

7.30PM – 10.30PM | £60PP

### JULY DINING CLUB DATES

Saturday 15th  
Saturday 22nd  
Saturday 29th

### AUGUST DINING CLUB DATES

Saturday 12th  
Saturday 19th  
Saturday 26th

### SEPTEMBER DINING CLUB DATES

Saturday 16th  
Saturday 23rd  
Saturday 30th