

CHRISTMAS DAY AT WINEMAKERS' KITCHEN

STARTERS

Classic Prawn Cocktail, tempura king prawn, Bloody Mary rose dressing, shredded apple, crisp iceberg lettuce, brown bread & butter (GFO)

Pork, game & hen's egg 'Gala Pie': *served warm*, cranberry & orange chutney

Apple, grape & celeriac soup, crusty bread (V)(GF)

Roasted heritage beetroot & vegetable terrine, horseradish dressing (VE)(GF)

AMUSE BOUCHE

Balfour Sparkling Wine Sorbet

MAIN EVENT

All main courses are served with roasted potatoes, braised red cabbage, orange & caraway glazed carrots, cauliflower cheese, maple parsnips & winter greens for the table

Norfolk Bronze roasted turkey, pigs in blankets, bread sauce & turkey gravy

30-Day Dry aged rib of beef, Yorkshire pudding, horseradish sauce & red wine gravy

Roasted winter vegetable & pearl barley 'Wellington' wild mushroom sauce

Pan seared salmon fillet, wilted sea beets, Balfour sparkling wine cream & lobster sauce, tempura samphire

DESSERT

Christmas plum pudding, brandy butter & brandy sauce.

'Classic' Trifle' Balfour wine-steeped sponge, red fruit jelly, vanilla pod custard, whipped cream & raspberry compote. (GF)

Hot chocolate fondant, vanilla sorbet & cherry compote (VE)

Kent & Sussex cheese plate, grapes, chutney, crackers

TO FINISH

Coffee, truffles & warm mince pies

Priced at £120 per person

Our food is cooked to order using fresh, local ingredients
(GF) Gluten free | (GFO) Gluten free option available on request | (V) Vegetarian | (V*) Vegan |

We kindly ask customers to make their server aware of any food allergies or intolerances they may have before ordering.
Please note that our kitchen handles nut products as well as other common allergens.
Despite our best diligence, fish may contain bones and game may contain shot.
All wines are 12% ABV. A 10% discretionary service charge will be added to your bill.



WINEMAKERS' KITCHEN

OUR LOCAL SUPPLIERS

We are proud to work with a range of local produce suppliers.

Today's menu features ingredients from local businesses including; the award-winning **Gilda Bakery**, meat from **Handcross Butchers** and our catch of the day, straight off the boat, from **P.H. Fish** in Hastings.

PAIRING OUR WINES

English Wines are a joy to pair. Due to our cooler climate, we tend to produce wines with higher acidity which work well with fresh, fragrant dishes, but can also cut through richer flavours. It's no surprise that wines from a particular place (or "terroir") pair well with local produce too.

EXPLORE OUR ESTATE

The estate, which you can see from the Winemakers' Kitchen, stretches over 400-acres. It's a beautiful mosaic of wildflower meadows, ancient woodlands, orchards and vineyards. You are welcome to take a self-guided tour or book one of our expert led tours that are available all year round.

JOIN OUR FAMILY

Join the **Balfour Wine Club**, our exclusive membership scheme, and start discovering incredible new wines in 2024.

We'll send you two or four cases of our award-winning wines throughout the year, including exclusive releases and hand-picked bottles, sent to your door. Plus, Members receive a 15% discount at Balfour Winery, the Winemakers' Kitchen and in our ten superb Balfour Pubs & Inns. What's more, you'll receive an invitation to our exclusive Balfour VIP events, including our Summer Party and Harvest Day.

**Ask a member of our team for more
information on our tours and Wine Club.**