
WINEMAKERS'
KITCHEN



CHRISTMAS DAY
MENU

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WINEMAKERS'
KITCHEN

CHRISTMAS DAY

£140 PER PERSON

TO START

Rye Bay scallops, cauliflower puree, Kent black pudding, curry oil, crispy onions (gf)

Chicken, duck & pistachio terrine, cranberry & orange chutney (gfo)

Roasted white onion & chestnut velouté, Wintersdale smoked cheddar scone (gfo) (v)

Jerusalem artichoke, hazelnuts, sprout, pickled red onions, thyme crumb (ve)

AMUSE BOUCHE

Balfour Sparkling wine sorbet

THE MAIN EVENT

Norfolk Bronze roasted turkey, pigs in blankets, bread sauce, turkey gravy (gfo)

Dry-aged sirloin of beef, Yorkshire pudding, horseradish sauce, red wine gravy (gfo)

Winter vegetable, bulgar wheat & sage 'Wellington', wild mushroom & whisky sauce (ve)

Wild sea bass, samphire, Balfour Brut Rosé cream sauce, tempura samphire (gf)

Goose fat Roasted potatoes, braised red cabbage, orange & caraway glazed carrots, cauliflower cheese, polenta and maple parsnips, brussel sprouts with thyme & orange for the table

DESSERT

Christmas pudding, brandy butter & brandy sauce

Clementine & lemon tart, Italian meringue, confit clementine (v)

Hot chocolate fondant, vanilla ice cream, cherry compote (ve)

Kent & Sussex cheese plate, grapes, chutney & crackers (gfo)

TO FINISH

Coffee, truffles & warm mince pies