



YOU'RE INVITED

COLLECTIVE CHRISTMAS PARTY

THURSDAY 11TH DECEMBER 2025 • 7PM-11PM

Join fellow local businesses for a shared Christmas party with a three-course dinner, live music, and even a little magic. It's a chance to unwind, make new connections, and toast the end of the year in great company.

For bookings and enquiries, please email amie@balfourwinery.com

BALFOUR WINERY

COLLECTIVE

CHRISTMAS PARTY

£65 PER PERSON

TO START

Beetroot cured salmon, potato scone, horseradish crème fraîche, pickled cucumber (gf)

Pressed confit duck & quince terrine, spiced fruit compote, sourdough toast (gfo)

Wild mushroom double baked soufflé, truffle & thyme sauce (v)

Roasted celeriac, apple & chestnut soup, sage & onion scone (ve) (gfo)

THE MAIN EVENT

Ballotine of Norfolk Bronze turkey, sage & sweet onion stuffing, pigs in blankets, bread sauce, turkey gravy (gfo)

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

Crown Prince squash tart, sage & chestnut crumb (ve)

Wild salmon fillet, samphire, potato fondant, Balfour Brut Rosé cream sauce (gf)

Above served with roasted potatoes, spiced red cabbage, orange & caraway glazed carrots, Estate honey parsnips, chestnut Brussel sprouts for the table (veo)

TO FINISH

Christmas pudding, brandy butter & brandy sauce (v)

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

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

Artisan cheese plate, grapes, chutney & crackers (gfo)

For bookings or enquiries, please contact amie@balfourwinery.com
Head to our website for the full terms & conditions.