

# Balfour Dining Club Menu

## Summer 2022

£95 per person to include Balfour Wine pairings

### Starter

Kelly's Goat's Cheese and bresaola salad, rocket, semi-dried tomatoes, habas fritas, preserved onions, balsamic reduction (GF)

*Wine pairing - Balfour Brut Rosé 2018*

Lamb and filo borek, spiced chickpea yoghurt, charred shallot salad

*Wine pairing - Leslie's Reserve NV Sparkling Red*

Braised octopus, caviar and squid ink risotto, saffron emulsion (GF)

*Wine pairing - Blanc de Noirs 2018*

Summer vegetable terrine, salsa verde, sweet mustard dressing, garlic and rosemary crostini (GF on request), (V\*)

*Wine pairing - Nannette's Rose 2021*

### Palate Cleanser

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

### Main

Roast pork fillet, squash purée, baby leeks, pickled summer mushrooms, mustard veloute (GF)

*Wine pairing - Leslie's Reserve NV Gold*

Cured salmon encrusted turbot, tomato bulgur wheat pilaf, wilted courgette, cucumber lemon beurre blanc, sorrel pesto

*Wine pairing - Liberty's Bacchus 2021*

Pan roasted sirloin with Chimichurri, sautéed potatoes, garlic fine beans, braised onion, rocket salad (GF) (DF on request)

*Wine pairing - Leslie's Reserve NV Rosé*

Fried lemon, basil and cashew stuffed courgette flowers, seared rosemary polenta, broccoli, tomato and tarragon compote (DF), (GF), (V\*)

*Wine pairing - Skye's English White 2017*

### Dessert

Espresso martini trifle, dark chocolate custard, mocha truffles, amaretti (V), (GF)

*Wine pairing - Luke's Pinot Noir 2020*

Spring and lavender basbousa, baked fig, cherry jam, almond and vanilla soy yoghurt (DF), (GF), (V\*)

*Wine pairing - Springfield Chardonnay 2018*

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

*Wine pairing - Jake's Kentish Cider or Jake's Summer Cider*

Strawberry "Jelly and Ice-Cream", strawberry sorbet, cobnut ice-cream, white chocolate, wafer

*Wine pairing - Jake's Summer Cider*

(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.