

Balfour Dining Club Menu

Winter 2022

Welcome drink - Balfour Sparkling Wine

Starter

Braised rabbit bon bons, parsnip purée, braised round shallots, lambs lettuce, basil oil
Suggested wine pairing - Leslie's Reserve Sparkling Red NV

Spiced brown crab and fennel soup with Pernod, fennel butter, malted bread (GF on request)
Suggested wine pairing - Leslie's Reserve Gold NV

Roasted pumpkin arancini, Port and Roquefort sauce, crispy sage, parmesan (V)
Suggested wine pairing - Leslie's Reserve Brut NV

King oyster mushroom "scallops", vegan black pudding, whisky sauce (DF) (GF) (V*)
Suggested wine pairing - Luke's Pinot Noir 2020

Palate Cleanser

Balfour sparkling wine sorbet (V*) (DF)

Main

Seared venison haunch, redcurrant and rosemary jus, fondant potato,
cavolo nero, heritage carrots (DF on request) (GF)
Suggested wine pairing - Luke's Pinot Noir 2020

Pan roasted pheasant breast, smoked bacon and sage rilette, Jerusalem artichoke purée,
shallot and sprout gratin
Suggested wine pairing - Luke's Pinot Noir 2020

Pan fried stone bass, pearl barley risotto with spinach, sage and apple velouté, crispy kale
Suggested wine pairing - Skye's English White 2017

Vegan beetroot Wellington with truffled mushroom duxelle, glazed parsnips,
winter greens, blackberry coulis (DF) (V*)
Suggested wine pairing - Leslie's Reserve Sparkling Red NV

Dessert

Apple and mulberry strudel, damson jam ice-cream, caramel sauce (V)
Suggested wine pairing - Leslie's Reserve Gold NV

Blood orange and almond shortbread delice, honeycomb, sweet mascarpone (V)
Suggested wine pairing - Leslie's Reserve Brut NV

Vegan chestnut mousse with sweet pumpkin cream and pistachio butter (DF) (GF)
Suggested wine pairing - Leslie's Reserve Sparkling Red NV

Selection of cheese, grapes, fruit pâté, crackers (V), (GF on request)
Suggested wine pairing - Leslie's Reserve Sparkling Red NV

(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.