



# The Balfour Dining Club

## October Menu

*£95 per person  
to include a glass of wine paired with each course*

*Welcome drink - Les Sixes 2014*

### First Course

Mixed game and bacon terrine, plum and port jam, toast (GF on request)

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

Brown crab, fennel and Pernod soup, lemon and celery butter, bread (GF on request)

*Wine pairing - Leslie's Reserve Gold NV*

Beetroot, red onion and Sister Sarah goat's cheese tart, grape and celery salad (v)

*Wine pairing - Leslie's Reserve Brut NV*

### Second Course

Pan roasted venison, damson and redcurrant sauce, heritage potatoes, honey and balsamic shallot, braised red cabbage, cavolo nero  
(DF on request) (GF)

*Wine pairing - Luke's Pinot Noir 2020*

Poached smoked haddock, horseradish mash, spinach and leek, cullen skink, smoked salmon and Scotched duck egg

*Wine pairing - Springfield Chardonnay 2018*

Slow roasted oyster mushroom steak, roast butternut squash and sage gnocchi, pumpkin seed

(GF) (V\*) (DF on request)

*Wine pairing - Luke's Pinot Noir 2020*

### Third Course

Pear tarte tatin, Estate honey, butterscotch sauce (V)

*Wine pairing - Jake's Kentish Cider*

Steamed ginger and date pudding, cognac and cinnamon cream (V)

*Wine pairing - Leslie's Reserve Gold NV*

Dark chocolate and vanilla roulade, pistachio crumb, mocha cream (GF) (V)

*Wine pairing - Blanc de Noirs 2018*

### Fourth Course

Selection of local cheeses served with crackers and quince (V) and (GF) on request

*Wine pairing - Leslie's Reserve Sparkling Red*

(V) Vegetarian, (V\*) Vegan (GF) Gluten Free (DF) Dairy Free

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. Please note our kitchen handles nut products.

Please note that fish may contain bones and game may contain shot.