

Balfour Dining Club Menu

April - June 2023

Welcome drink - Balfour Sparkling Wine

Starter

Fried spiced lamb empanadas, cucumber yoghurt, chimichurri, corn salsa

Wild garlic, watercress and spinach soup, pink pepper crème fraîche, courgette and feta scone

Braised, rice stuffed squid, spiced tomato broth, tempura tentacles (DF) (GF on request)

Salad Arabique: chopped vegetables and pomegranate, ras el hanout, pomegranate molasses, ricotta (GF) (V* on request)

Palate Cleanser

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

Main

Hoisin braised ox cheek, egg rice sesame croquette, black bean sauce, pak choi, spring onion (DF)

Preserved lemon and thyme braised poussin, creamed parmesan and spinach gnocchi, purple sprouting, basil crumb (DF on request)

Poached smoked haddock, sauté of spring onions and Jersey Royals, spring vegetables "a la Française", crispy egg

Asparagus, artichoke and vegan feta pie, seeded crumb top, roasted sweet potato, seared radicchio and pumpkin seed salad, vinaigrette (DF) (GF) (V*)

Dessert

Cranberry, vanilla and dark chocolate truffle with coconut, raspberry mascarpone, warm vanilla cream (V)

Lemon curd, date and pistachio torte, gin and blueberry compôte, peppermint meringue (GF)

Vegan Earl Grey panna cotta, anise poached peaches, syrup of orange liqueur (DF) (GF) (V*)

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

(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.