

BALFOUR WINE DINNER

THURSDAY 10TH APRIL

150 PER PERSON

SNACKS

mushroom parfait, beetroot, sorrel
jersey royal fondant, cream cheese, caviar
cured sea trout, citrus gel

BALFOUR BRUT ROSE 2019

BREAD caraway bread, cultured hixten butter, rosemary oil

ASPARAGUS english asparagus, morels, egg yolk, watercress

SAGE'S ORTEGA 2023

CRAB crab salad, brown crab mayonnaise, spring leaves, coastal herbs, salmon roe

ALBARINO 2022

LAMB roasted loin, braised belly, baby gem, peas, broad beans, jersey royal fondant,
wild garlic emulsion

SIGNATURE PINOT NOIR 2022

TUNWORTH warmed tunworth, rhubarb, bacon crumb

BLANC DE NOIRS 2020

STRAWBERRY mereworth strawberries, baked white chocolate cheesecake,
strawberry sorbet

LESLIE'S RESERVE RED NV
