



# BALFOUR

HUSH HEATH ESTATE

KENT-ENGLAND

## MOON'S GREEN CHARCUTERIE

*Selection of Award-winning Kentish Charcuterie  
selected by John at Moon's Green*

- **WILD FENNEL SAUCISSON**
- **AIR DRIED PORK COLLAR**
- **SUMMER HERB SAUCISSON**
- **SUSSEX BEEF BRESAOLA**
- **'BEER STICKS' – AIR DRIED SALAMI**
- **VENISON WITH SOUR CHERRY AND PISTACHIO**  
*(Contains nuts)*

# PLATTER MENU

## CREATE YOUR OWN PERFECT SHARING PLATTER

*All served with Captain's Crackers, quince, crostini, flatbread and mixed pitted olives*

*Please tick 6 or 9 items and hand this into a member of the team*

**ANY 6 ITEMS £35**

**ANY 9 ITEMS £45**

## LOCAL CHEESE

*Selection of local cheeses chosen by our wine makers to perfectly complement our wines*

- **ASHMORE FARMHOUSE**  
*Cheesemakers of Canterbury | Cows | Hard*
- **KENTISH BLUE**  
*Kingcott Dairy | Cows | Blue Semi Soft*
- **SISTER SARAH**  
*High Weald Dairy | Goat | Semi Soft*
- **LORD OF THE HUNDREDS**  
*Traditional Cheese Dairy | Sheep | Hard*
- **WINTERDALE SHAW**  
*Winterdale Cheesemakers | Cows | Hard*
- **BOWYER'S BRIE**  
*Cheesemakers of Canterbury | Cows | Soft*
- **ST GILES**  
*High Weald Dairy | Cows | Semi Soft*

## VEGETABLES

*Selection of local seasonal vegetables*

- **HARISSA BUTTERNUT SQUASH KEBABS**
- **CURRIED BABY PARSNIPS**
- **CAULIFLOWER SOUP SHOT**
- **BETROOT & ROSEMARY HUMMUS**
- **PRESERVED PEARS WITH HUSH HEATH ESTATE HONEY**
- **MUSHROOM & GARLIC ARRANCINI, GARLIC AIOLI**

**TABLE NUMBER**

*If you suffer from allergies, please let a member of the team know before ordering. Please note our kitchen handles nuts.*