

23rd January

Game Night Menu

Starters

Game terrine, watercress salad and fig chutney

Venison carpaccio with beetroot relish and wasabi
mayo

Seared mallard with grapefruit lamb lettuce and
orange dressing

Mains

Haunch of local venison with sweet potato mash,
tender stem broccoli, pork and juniper sauce

Roast partridge with pearl barley risotto, spinach puree
and pied de muton

Wood pigeon breast, dauphinoise potato with buttered
cavolo nero, cassis and blueberry jus

Desserts

Cherry mousse, pistachio crumb, cherry compote with
blackcurrant sorbet

Chocolate fondant, chocolate soil and vanilla ice cream

Lemon verbena panacotta, raspberry jelly, jam and
raspberry sorbet

