

Game Spring Rolls
On Ginger Scented Vegetables with Port jus

Croustade of Quail Eggs
On Mushroom Duxelle and Butter Sauce

Warm Tomato Consommé with Shredded Duck
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Local Venison Wellington
With Juniper Scented Gravy on Lyonnaise Potatoes

Game Pie with Suet Crust
And Creamed Potatoes

Steamed Rabbit, Chicken, Leek and Ham Pudding
With a Rosti Potato

All Served with market Vegetables
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Ginger Sponge and Custard

Choux Game Birds with Orange Cream

Artisan Cheese and Biscuits

3 Courses £22



Game Night

Wednesday 26th January

Chef will be giving a live demo on how to prepare a whole deer!
~ Not for the faint hearted ~