

Game Night

at

Three Tuns Inn

Game Spring Rolls

on ginger scented vegetables with port jus

Croustade of Quail Eggs

on mushroom duxelle + butter sauce

Rabbit & Dumpling Soup

with homemade bread

Local Venison Wellington

with juniper scented gravy on lysennaise potatoes

Game Pie with Suet Crust

+ creamed potatoes

Pigeon & Lentil Casserole in Winter Pimms

with a rosti potato + black pudding

all served with market vegetables

Apple & Ginger Sponge & Custard

Choux Game Birds with Orange Cream

Artisan Cheese & Biscuits

*with a presentation on preparing game birds
by Chef Andy*

Wednesday 22nd February

3 Courses £22 per person

Please Book In Advance

call 01245 672232, or email threetunsinn@btconnect.com

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