

Game Supper Evenings

Thursday's throughout October 2017

Seared Pigeon Breast with Watercress and Walnut Dressing

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Wild Rabbit Terrine with Prune Puree and Spiced Bread

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Guinea Fowl and Wild Mushroom Bon Bon with Charred Sweetcorn

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Venison Faggot with Truffled Potato and Marrowfat Peas

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Roast Partridge with Bubble and Squeak

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Red Wine Poached Garden Pear with Hazelnut Meringue Cream

£45.00 Per Person