



Game Gastro Night

Thursday 20th November 2025

Starters

Pan Seared Pigeon Breast Benedict, sautéed wild mushrooms and spinach with a beetroot hollandaise

Crispy Pheasant in a Chinese Sticky Sauce, cucumber, spring onion and chilli salad

Venison Sausage Roll, spiced plum chutney and watercress

Main Courses

Pan Roasted Whole Glazed Quail, sweet potato fondant, braised red cabbage and a plum and port sauce

Venison, Tarragon and Redcurrant Pie, dauphinoise potatoes, seasonal vegetables and a redcurrant jus

Pan Roasted Pheasant Breast, on a truffled wild mushroom and cavolo nero risotto, parmesan crisps

Desserts

Apple and Hedgerow Berry Crumble, bay leaf custard

Spiced Plum and Rosemary Frangipane Tart, raspberry coulis, vanilla ice cream

Chocolate and Dark Cherry Brownie, coffee chocolate sauce, clotted cream

£47.50 per person