



Game Night

Tuesday 3rd February 2015
from 6pm

Menu

Amuse-bouche

Cauliflower panna cotta venison jus

Starter

Duck – confit leg and pearl barley arancini, smooth liver parfait,
hickory smoked breast and blood orange jelly

Main game

Butter roasted Carclew pheasant breast, pulled rabbit potato cake,
venison sausage, russet apple purée and pigeon bourguignon



Camel Valley sorbet

Dessert

Duck egg custard tart, orange curd, raspberry and tarragon sorbet

Advance booking required

£32.50 per person

