

Thursday November 9th

Game Tasting Menu



Pigeon Breast, Wild Mushroom Risotto,
Port Jus

Pan Seared Pheasant, Potato Bravas,
Mango Coulis

Wild Duck, Peppered Root Veg, Black
Cherry Sauce

Jugged Hare, Forrestier Potatoes

Guinea Fowl, Venison Boudin, Bread
Sauce

Pear and Norfolk Lavender
Frangipane Tart, Mint Crème Anglaise

£50 per person

**(Including a £5 donation to the BASC
Young Shots Campaign)**