

**Wine and Game Evening
November 10th 2009**

**£35 per Head
£50 including
Aperitif + Glass of Wine per course**

Game Bird & Vegetable Broth

Cured Duck Salad, Red Cabbage Slaw, Honey & Juniper Dressing

Grilled Black Pudding, Pan Seared Foie Gras, Rocket, Chutney and
Apple Vinaigrette

Gammon Terrine, Fried Quail Egg, Mustard Sauce

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Partridge, Chestnuts & Wild Mushroom Risotto with Curly Kale & White
Truffle Oil

Roasted Venison Haunch, Greens and Wensleydale Cream, Herb
Crushed Potatoes & Onion Sauce

Pheasant, Prune and Cider Fricasee with Leeks, New Potatoes &
Celeriac Puree

Pork and Monkfish Ballontine with Saffron & Chorizo Paella

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Crème Brulee

Chocolate Fondant with Coffee Mousse, Chocolate Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream

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Selection of Great British and Continental Cheeses