

Wild Game Night

Wednesday 20th February 2019 - £35 pp

Canapé

Cured Hare Crostini

Starter

Pan-Fried Pigeon Breast

Braised Lentils, Crispy Shallots, Port Jus

Mixed Game Pasty
Homemade Brown Sauce

Partridge & Pear Terrine
Red Onion Chutney

Main

Wild Game Ragù

Tomato & Red Wine Sauce, Pappardelle, Herb Breadcrumbs

Venison Haunch

Potato Terrine, Caramelised Pear, Sprouting Broccoli, Port Jus

Pheasant Breast (n)

Confit Leg, Cauliflower Purée, Braised Kale & Bacon, Toasted Nuts & Seeds, Pheasant Sauce

Wild Duck Breast

Crispy Duck Leg Bon Bon, Fondant Potato, Glazed Chicory, Spiced Orange Sauce

Dessert

Please choose from our dessert menu (excludes cheese.)

To Book please call us on 01480 463609
or email cock@cambscuisine.com

