

Wild Game Night

Friday 1st March 2019 - £35 pp

Canapé

Starter

Pan-Fried Pigeon Breast

Crushed Truffle Potatoes, Beetroot Purée, Charred Shallot, Kale & Red Wine Sauce

Wild Boar & Sweet Onion Terrine

*Sweet Roasted Pepper Salsa, Chive Aioli,
Red Wine Sauce,
Pea Shoots*

Soft Boiled Duck Egg

*Celeriac & Truffle Purée, Garlic Crostini,
Cavolo Nero, Fried Oyster Mushroom,
Coriander Cress*

Main

Venison Haunch

*Red Cabbage Purée, Crispy Pancetta & Sprouts, Fondant Potato,
Blueberry & Rosemary Gel, Red Wine Sauce*

Duck Breast

Pearl Barley, Carrot Purée, Confit Baby Carrots, Pak Choi, Red Wine Sauce

Braised Rabbit Stew

Celeriac Purée, Mash, Tempura Onion Ring, Pangrattato, Watercress

Dessert

Carrot Cake

Carrot Gel, Vanilla Mascarpone, Seaweed Brittle

Vanilla & Rhubarb Panna Cotta (n)

Roasted Pistachio Crumb

Dark Chocolate Délice

Raspberry Gel, Amaretto Cream, Chocolate Soil

To Book please call us on 01223 860643
or email crown@cambscuisine.com

The
Crown
& Punchbowl

