

# Wild Game Night

Tuesday 30th October 2018 - £35 pp

*We're celebrating game for an entire week (29th October - 4th November.)*

*As well as our Big Game Night we'll be serving game specials throughout the week at lunch and dinner.*

## Canapé

## Starter

Slow Cooked Venison Shoulder (gfo) (df)

*Venison Consommé, Herb Sourdough Croutons*

Pan-Fried Pigeon Breast, Pomme Anna, Pearl Barley, Redcurrant Sauce (gfo) (dfo)

*Orange & Whiskey Marmalade, Sautéed Wild Mushrooms*

Guinea Fowl & Bone Marrow Croquettes (df)

*Spiced Apple Chutney*

## Main

Chestnut & Sage Stuffed Guinea Fowl Breast (gf) (dfo) (n)

*Dauphinoise Potatoes, Chestnut Purée, Honey Roasted Heritage Carrots, Red Wine Sauce*

Venison Haunch Steak (gf) (dfo)

*Apple & Blackberry Purée, Celeriac Fondant, Braised Red Cabbage, Glazed Fig, Cacao*

Poussin (gfo) (dfo)

*Triple Cooked Lemon Thyme Roast Potatoes, Creamed Bacon, Peas & Leeks,*

*Cauliflower Cheese Bon Bons, Red Wine Sauce*

## Dessert

Apple & Blackberry Crumble (gf) (n)

*Marzipan, Amaretto Custard*

Sticky Toffee Pudding (gfo)

*Toffee Sauce, Vanilla Ice Cream*

Chocolate Fondant

*Candied Beetroot, Vanilla Ice Cream*

To Book please call us on 01223 833025  
or email [tickell@cambscuisine.com](mailto:tickell@cambscuisine.com)



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