



SATURDAY 24TH NOVEMBER

6PM - 9.30PM

Starters

Smoked duck breast, fig, pomegranate
and orange salad

Wood pigeon and bacon bruschetta with
a watercress and poached pear salad

Pressed game terrine served with
crostini and plum sauce

Mains

Short crust pastry game pie with seasonal
vegetables, creamy mashed potatoes
and red wine gravy

Pheasant breast with wild mushrooms,
buttered kale, rosemary and Isle of Wight
black garlic roasted new potatoes
and a port reduction

Honeyed and peppered roast partridge
with roast butternut squash, green beans
and red wine gravy

Two courses for 17.95

Desserts

Please make your selection from our
Autumn menu and specials board

GAME NIGHT 2018