

# GAMEKEEPER'S DAUGHTER



## **Autumn/Winter Menus**

Menu 1 £27.00 per head

### To start

Pheasant liver pate with sloe gin , sourdough crisp, pickles

### To follow

Slow braised Venison / Or Shin of Beef, Chestnut , Ale Pie  
Topped with thyme and parmesan suet crust

With celeriac mash, seasonal greens

### To finish

Star Anise Creme Caramels with Blackberry in celery syrup/

Plum pistachio crumble with vanilla spiced custard

## **Menu 2 £28.00 per person**

Canapé- Mini duck and date pastilla with sumac yoghurt

### To start

Marinated Aubergine with black garlic , smoked pine nuts and basil

### To follow

Roast Partridge, fried apple, chorizo & cavolo nero  
parsnip mash with a rich red wine jus

### To finish

Sticky Banana and Date cake with salted caramel, roasted banana ice cream

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## **Menu 3 £28.00 per person**

Canapé: Mini Pear, Suffolk Blue cheese and walnut tart with watercress

### To start

Wild Mushroom Juniper, Tarragon Soup with fresh sourdough bread

### To follow

Braised Pheasant with a cream whisky sauce  
served with a pearl barley & wild mushroom pilaf

or

Premium Sausages braised in Aspal cider with apples and juniper , apple crisp,  
served with creme fraiche mash

### To finish

Individual Pear Tarte Tatin with star anise and vanilla ice cream/  
Bitter Dark Chocolate Tart, Crushed Pistachio, Pistachio ice cream

**Please note service is at an additional £12 per hour**