

# GAMEKEEPER'S DAUGHTER



## Summer Cold Sharing Menu.

Please note that service is an additional fee, dependant on requirements.  
50% deposit required

Spring/Summer 2017  
Foraged, Wild, Local

Choose 6 @ 9.00 per head  
Choose 8 @ 12.50 per head  
Choose 10 @ 14.00 per head

Wild garlic mini frittata with goats cheese, ricotta and fresh herbs (gf)

Harissa Lamb and Almond Filo Roll with aubergine tomato dip

Wild Greens and Feta Turkish Borek (filo pastry) with tahini sauce

Mini Cheese, Olive, Sundried Tomato Scones filled with mozzarella , basil, tomatoes

Pheasant pork koftas, pickled cucumber with thai peanut dipping sauce (gf)

Layered Chicken, Smoked Ham and Apricot Pie

Asparagus spear with wild garlic aioli (gf)

Fig and Kalamata Olive tapenade toasts with creme fraiche

Pheasant Spiedini Toscana-  
(marinated pheasant and parmesan kebab wrapped in courgette)

Pea, zataar , mint and feta frittatas, pea shoots , mint yoghurt (gf)

Marinated Aubergine with a smokey pomegranate dressing, lemon yoghurt with flatbreads

Marinated Heritage Carrots with carrot sumac hummus with seeded flatbreads

Beetroot Goats Cheese Cup with pomegranate molasses

Mini Venison scotch egg with homemade brown sauce

Smooth Pigeon Port pate with blackberry chutney with toasts

Smoked Salmon, caper, samphire fishcakes (gf)

Griddled Peach and Wild Rocket wrapped in Prosciutto Ham, basil dressing (gf)

Marinated Kale, Apple and Sumac Salad (gf)

Garden Potato salad with capers, mint, parsley, chives. (gf)

Beetroot, Carrot, Poppyseed, Feta Salad with honey dressing (gf)

Roasted Cauliflower, Hazelnut, Pomegranate , Parsley Salad (gf)