

GAMEKEEPER'S
DAUGHTER



GKD Spring/Summer

Dinner Party Menus- 2017

(Maximum of 20 people)

Please note that service is an additional fee dependant on requirements. A prior visit to your kitchen may be necessary to access the set up and to discuss your requirements.

Seasonal variations can occur so please be open to subtle changes to the menus.

Have something very specific in mind? Just ask and we can create a bespoke menu.

Strictly Seasonal Surprise Menu £25 per person

3 course seasonal lunch/dinner.

Just let us know your flavour preferences, loves and hates, and we will come up with a bespoke menu using the seasons finest ingredients.

GAMEKEEPER'S DAUGHTER



Gamekeepers Daughter Signature Menu £28 per person

Choose either-

Shaved Asparagus with parmesan, parma ham, lemon thyme dressing

Marinated Aubergine , smoked pine nut, aubergine puree , pomegranate, yoghurt

Choose either -

Wild Mushroom Strudel with wild garlic white wine reduction, seasonal greens,
crushed new potatoes

Wood Pigeon Salad with fondant celeriac , blueberry balsamic reduction, pancetta
popcorn, foraged leaves

Shoulder of Lamb with roasted fennel shallot relish, with crushed new potato and
capers or potato anchovy gratin, watercress, jus

To follow

Blueberry and Lemon Friand (almond cake) with lemon thyme cream

Elderflower Pannacotta with strawberries and mint

GAMEKEEPER'S DAUGHTER



Asian Sharing Tapas £25 per person for 7 dishes

1. Achar Achar Pickled Veg Salad with pineapple,peanuts,sesame
2. Thai Sweetcorn Kaffir Lime leaf fritters with sambal
3. Larb Gai - Minced Thai Chicken in lettuce cup with peanuts
4. Asparagus, pea, spring onion gyoza /
Pheasant,pork gyoza (steamed dumpling) with dipping sauce
5. Thai Pineapple and Prawn/
Pineapple Chicken Jungle curry
6. Bang Bang Cauliflower , spring onions, chilli
7. Sticky Coconut Rice
- 8.Pineapple Carpaccio with mint and chilli

GAMEKEEPER'S DAUGHTER



3 course Vegetarian Summer menu £28 per person.

(Please choose 1 from each)

To start

Buffalo mozzarella with peas, broad beans, mint, lemon and olive oil

Baked tomato galette with goat's cheese, tapenade and pumpkin seeds

To follow

Crisp Summer Veg * Feta Filo Pie, crushed new potatoes with shallot dijon vinaigrette

(*local green veg such as courgettes/asparagus/pea)

Pan Fried Hake/Bass with fennel shallot confit , sea vegetables , sherry sauce, saut é ed
potatoes

Wild Mushroom and wild garlic filo strudel with garlic white wine cream, crushed new
potatoes, chives

To finish

Summer Berry meringue, elderflower mint cream, edible flowers

Raspberry/Rhubarb Prosecco Posset with homemade stem ginger shortbreads