

GAMEKEEPER'S DAUGHTER



Festive Menus 2017 Canapés

Minimum of 30 people (not including service)

Choose 6 @ 9.00 per head
Choose 8 @ 11.00 per head
Choose 10 @ 12.50 per head

Salt crusted mini jacket potatoes with chive hollandaise sauce

Wild Rocket and Manchego Cheese wrapped in Iberico ham

Chorizo, smoked pepper, patatas bravas skewers

Spicy Filo Cigars with sausage meat, apricots, cardamon, paprika topped with sesame seeds

Mini smoked ham scotch eggs with piccalilli

Sticky Pheasant thigh and five spice samosa

Beetroot coconut samosa with coriander chutney

Duck, Mango Rice Paper Rolls

Cucumber wheel with smoked salmon, dill, tartare sauce

Thai style sesame prawn toasts with pickled cucumber

Fried Feta Bites with preserved lemon jam

Hot Smoked Salmon, caper, dill fishcake skewer

Pigeon, Pork, Cherry and Pistachio Terrine on melba toast

Mushroom and Roasted Garlic Pate on melba toast topped with wild mushroom antipasti

Chicken/Pheasant Liver and Madeira Pate, shallot chutney on melba toast

Smoked Mackerel and Lemon Cream Cheese Pate on melba toast

gf- gluten free v- vegetarian



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Festive Menu

_ 2 courses £18

3 course £22

max 30 people) excluding service

To start

Pheasant Liver Pate with Madeira, sweet shallot chutney , toast *gf available*

Poached Pear, Suffolk blue cheese, caramelised walnuts *gf*

To follow

Local Venison Pie with mushrooms, pickled walnuts and stout , puff pastry lid with
colcannon (*gluten free available*)

Chestnut and Wild Mushroom and Parsley Butter Onion Tart with porcini cream,
colcannon *v*

To finish

Sticky Orange Polenta cake , Orange blossom syrup, vanilla cream *gf*

Dark Chocolate Brownie, Peanut Butter Mousse, Salted Peanut
Brittle



Menu 2

gf- gluten free v- vegetarian

GAMEKEEPER'S DAUGHTER



Festive 3 course (max 30 people)
2 courses £20 per person
3 courses £25 per person
(excluding service)

To start

Pheasant and Chestnut Terrine with cornichons, fruity chutney, sourdough toasts

Roasted Carrots with crisp chickpeas and tahini yoghurt dressing *v gf*

To follow

Duck Leg, Braised Red Cabbage with Port and Blackberries , Dauphinoise Potatoes *gf*

Chestnut, Mushroom, Kale, Pine Nut Wellington with Herb infused Mash *v*

To finish

Chocolate, Cardamon, Hazelnut Torte with homemade milk ice cream

Coconut Milk Panna cotta, Mango Passion Fruit salsa *gf*

gf- gluten free *v*- vegetarian

