

GAMEKEEPER'S DAUGHTER



Dinner Party 2018 Spring

Menu 1 £25.00 per person

Marinated Black Aubergine, wild garlic, yoghurt smoked pine nuts

Braised Lamb Shank, slow roast fennel and onion confit, heritage carrots

Orange Cardamon Polenta Cake with vanilla mascarpone

Menu 2 £28.00 per person

Creamy Burrata with chargrilled grapes and purple basil

Herb Rolled Saddle of Suffolk Venison, wild mushroom jus, pommel puree, heritage carrots

Eastern Eton Mess- rose scented cream, raspberry, crushed pistachio meringue

Menu 3- 27.00 per head

Carpaccio of venison with jerusalem artichoke puree, artichoke crisp , marinated beetroot **OR**

Chorizo Croquette, nduja, saffron aioli, micro leaves

Pan Fried Hake , anchovy caper butter with roasted purple sprouting broccoli

Rich Chocolate Marquise, Hazelnut Praline

Service at an additional £12 per hour