

Game menu

Starters

Pan-fried pigeon breast with pumpkin crème, smoked forest mushrooms, hazelnuts and a sweet sherry dressing

Venison carpaccio with caramelised chicory, carrot chutney, aged cheese and walnut dressing

Main courses

Traditional jugged hare served with mashed potato, red cabbage and Brussels sprouts

Venison steaks served with Brussels sprouts, celeriac cream, carrot chutney and a sweet ginger sauce

Combination of pheasant: pan-fried fillet and a confit leg with sauerkraut, sweet potato and a game gravy

