

# **GAME MENU**

**Thursday 2nd - Friday 3rd February 2012**

**Breast of Cranborne Pigeon nestled on Beetroot Risotto, Rosemary Jus**

**Game Consommé with a Game Confit Wonton**

**Baked Tomatoes topped with Avocado, melting Goats Cheese, Olive Salsa**

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**Wild Portland Grey Mullet cooked with Tarragon  
nestled on Cumin Mash, Black Bean Sauce \*\*Supp**

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**Lemon and Juniper Berry Sorbet**

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**Our ever-popular Duo of Venison –  
Slowly braised haunch of Venison with Apricots  
and home-made Venison, Sun-blushed Tomato and Rosemary Sausages**

**Locally shot Wild Mallard Duck cooked pink,  
with roasted Vegetables, Licorice Sauce**

**Seared Wild North Sea Cod, grilled Vegetables, Sweet Chillies, Pimento Oil**

**All main courses are served with appropriate vegetables**

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**Our renowned Orange & Grand Marnier Crème Brulée, Raspberry Coulis**

**Honey and Maple roasted Pineapple with White Chocolate Ice Cream**

**An assortment of three selected Cheeses with Apricot and Walnut Bread**

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**Selected Coffees and Teas served with homemade Petits Fours**

**Price: £33.95**

**\*\*Grey Mullet Course Supplement - £7.75\*\***

**A selection of wines chosen to complement this menu**

**3 wines - £10.50 or 4 wines - £12.75**

All prices include VAT

***Any guests wishing to make the occasion that extra special***

***can stay in one of our 6 luxury bedrooms and receive a 20% discount off our normal room only tariff***