



Game Week

Wednesday 3rd - Friday 5th February 2010

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, Liquorice 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: £31.95

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