

THE
GAME BIRD

PRIVATE DINING
AUTUMN / WINTER
MENUS

THE GAME BIRD

AUTUMN / WINTER MENU OPTION 1

£65pp

STARTERS

GAME TERRINE

Damson jam

ROAST CELERIAC VELOUTÉ

Shropshire Blue pasty, grape seed mustard

PRAWN COCKTAIL

Atlantic prawns, brown shrimp, Marie Rose,
smoked paprika

MAINS

**ROASTED ONION, WILD MUSHROOM
& TUNWORTH TART**

Burford Brown yolk

PAN-FRIED SEA BREAM

Jerusalem artichoke, cavolo nero,
farro, gremolata

NORFOLK BLACK CHICKEN COQ AU VIN

Pomme purée

PUDDINGS

RED WINE POACHED PEAR

Gingerbread ice cream

PECAN PIE

Rum and raisin ice cream

BLACK FOREST GATEAU

Cherry sorbet

SELECTION OF THREE BRITISH AND CONTINENTAL CHEESES

PLATE £12.00/BOARD £45.00

We are happy to provide information on food allergies and intolerances on request
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

THE GAME BIRD

AUTUMN / WINTER MENU OPTION 2

£78pp

Please select ONE option, per course, for the party

STARTERS

SALT-BAKED ROOT VEGETABLES

British ricotta, truffle granola

H. FORMAN & SON LONDON CURE SALMON

Horseradish crème fraîche, soda bread

SMOKED HAM HOCK

Home-made pickle, toasted sourdough

MAINS

BRAISED OLD SPOT PORK BELLY

White bean cassoulet

PAN-ROAST COD

Braised lettuce, spiced lentils

BUTTERNUT SQUASH RISOTTO

Sage brown butter

PUDDINGS

CHOCOLATE PRALINE ÉCLAIR

Coffee ice cream

SALTED CARAMEL TART

Milk ice cream

CARAMELISED APPLE MOUSSE

Cinnamon ice cream

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THE GAME BIRD

AUTUMN / WINTER MENU OPTION 3

£98pp

STARTERS

CARPACCIO OF HAND-DIVED SCALLOPS

Black apple purée, Moscatel vinaigrette, lime

STEAK TARTARE

Worcestershire sauce, charcoal mayonnaise

ENGLISH BURRATA

Candied walnuts, toasted coriander seeds,
Arbequina olive oil

MAINS

SMOKED ROE DEER LOIN

Savoy cabbage purée, anise carrots

BAKED BRILL WITH SQUID INK CRUST

Jersey cream spinach, grilled baby leek

PAN-ROASTED PUMPKIN GNOCCHI

Mayfield cheese sauce, truffle

PUDDINGS

PEAR TART TATIN

Cinnamon ice cream

COFFEE CRÈME BRÛLÉE

Pistachio and orange biscotti

CHOCOLATE CREMANT

Salted caramel ice cream, peanut brittle

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THE GAME BIRD

AUTUMN / WINTER MENU OPTION 4

£120pp

STARTERS

JERUSALEM ARTICHOKE VELOUTÉ

Winter truffle

ENGLISH ROSE VEAL CARPACCIO

Cèpes, parmesan, pine nuts

H. FORMAN & SON CURED TROUT

Soda bread

MAINS

**ROASTED BEETROOT, HORSERADISH AND
GOAT'S CHEESE WELLINGTON**

Chicory, walnuts

SHORTHORN FILLET OF BEEF ROSSINI

Brown butter pomme purée, wild mushrooms,
seasonal greens

TURBOT MEUNIÈRE

Lemon pomme purée, cavolo nero

PUDDINGS

PISTACHIO CRÈME BRÛLÉE

Bitter chocolate sorbet

BUTTERMILK BAVAROIS

Orange jelly, orange sorbet

APPLE & CALVADOS ÉCLAIR

Salted caramel ice cream

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