



GAME FOR ANYTHING

Events

Canapés

'Egg Basket'

Quail egg carried in a parmesan basket, fresh basil, pepper, pinch of celery salt

'Pig meets Partridge'

Ham Hock & partridge terrine with tarragon mayo, presented on sourdough
Biscuit

'Kicking Pheasant'

Satay pheasant breast in a lettuce boat

'Thai salmon'

King of game fish served in a pool of sticky soy sauce

'Bacon Sandwich'

Venison Bacon on sour dough toast with fresh tomato sauce

Mains

'Venison Rigatoni'

Rich, hearty, powerful pasta dish made with various cuts of Roe Deer, cherry tomatoes, red wine and herbs. Rigatoni is the perfect carrier for this chunky, meaty sauce. Finished off with fresh basil, Parmesan shaving, drizzle of olive oil, pinch of sea salt and warm garlic flatbread to mop up.

'Game Garbanzo'

Vibrant, colourful dish gently cooked with roasted sweet red peppers, chickpeas, spinach and subtle herbs in an oozy game stock sauce. Rabbit, Venison, Pheasant, Pigeon and Partridge finished off with fresh parsley, drizzle of olive oil, pinch of black pepper and warm rosemary flatbread to mop up.

'GFA Burger'

Wild boar burger served traditionally in a bun with crispy bacon, leaves, tomato, pickles and blue cheese (optional). On the side, hand cut chips, fresh tangy slaw, GFA ketchup and roasted garlic mayo. Feta, parsley & mint all play their part in this tasty, healthy game burger.

Dessert

'Lemon Posset'

Punchy, fresh, creamy lemon posset with a farmhouse style biscuit to spoon onto. Served with crystallised chocolate ginger nibbles on the side proper Banging!

'Chocolate Torte'

Rich, luxurious torte on amorette biscuit base, drizzled with raspberry coolie, fresh raspberries - great pud for you chocoholics !

'Crème Brulee'

Silky crème under a crunchy caramelised sugar top 'spectacularly' served with rhubarb coolie and shortbread – sexy!

Cheese Board

Jonathan Crump

Double Gloucester

Colston Basset Stilton

Baron Bigord

Oatcakes, lively rhubarb chutney and pickles