

Shoot Days

Breakfast

Home cured wild boar streaky bacon
Partridge breakfast sausage
Enriched breakfast bread rolls
Homemade tomato & brown sauces

Elevenses

Ham hock & partridge terrine on beetroot biscuit with tarragon mayonnaise

Smoked pigeon with elderberry sauce

Rustic pesto with sourdough toast

Partridge chorizo scotch quail egg

Roe biltong

Crackling with baked apple puree

Pheasant & apple pasties

Spicy game rolls

Crispy pheasant chorizo

Pheasant salami

Served with piccalilli, strawberry chili relish, rhubarb chutney & crab apple jelly

Post Shooting

Partridge & sage ravioli with lemon and thyme butter Served with homemade garlic bread

Layered chocolate mousse served with shortbread biscuit and crystalised chocolate ginger

Autumn berry tart with a greengage coulis

Local cheese with crackers

Served with pickled onions, rhubarb chutney, broad bean chutney, tomato relish

& piccalilli