Kitchen W8





Game and Wildlife Conservation Trust Wild and British Dinner 9th October

Game Liver Tartlet, Damson Jelly Wood Pigeon Sausage Roll, Pickled Walnut Oat Crusted Partridge, Spiced Plum Chutney Glazed Yorkshire Grouse Sausage, Wild Blackberries

Ballotine of Red Leg Partridge, Soused Cepes and Autumn Roots

Ravioli of Mallard, Yellow Chanterelles, Delica Squash and Wiltshire Truffle

Smoked Fallow Deer Wellington, Cavolo Nero, BBQ Beetroot and Pickled Pear

Fig Leaf Custard, Poached Autumn Fruits, Caramelised Almonds

£200 per person, including sparking reception, wine & port