



# Game Night at The Hundred House

## 10<sup>th</sup> October £37.95 per person



### Starters

**Brown Butter Crumpet, Confit Pheasant Rarebit, Walnut Ketchup,  
Crispy Shallots & Salsa Verde**

**Confit Duck Sausage Roll seasoned with Ras el Hanout,  
Celeriac & Sumac Puree, Spiced Plums & Chermoula**

**Rich Red Wine Braise of Hare, Pappardelle Pasta,  
Parmesan & Pea shoots**

**Rabbit, Lemon & Thyme Terrine, Quince Chutney,  
Lambs leaf Salad, Oat & Cider Loaf**

**Pulled BBQ Venison Slider, Baby Gem & Salt baked Pineapple,  
Jalapeno Ketchup & Sesame Bun**

**Roasted Sweetcorn Soup, Confit Guinea Fowl savoury Doughnut,  
Sage Brown Butter**

### Main Course

**Roast Venison Haunch, Pumpkin Seed Crust, Celeriac Gratin,  
Braised Venison Fritter, Spiced Pumpkin Puree & Blackcurrant Jus**

**Steamed Suet pudding of mixed Game in a Red wine & Juniper Sauce,  
Wholegrain Mustard Mash & Braised Red Cabbage**

**Poached & Seared Guinea Fowl Breast, Smoked Bacon &  
Potato Terrine, Guinea Fowl Leg Sausage Roll,  
Plum Compote, Caper & Tarragon Jus**

**Rabbit Loins Stuffed with an Offal & Tarragon Farce, Charred Leek &  
Thyme Mash, Buttered Savoy, Lemon & Thyme Cream Sauce**

**Beer Brined Partridge, Confit Leg & Caramelised Onion Boulangère  
Potato, Celeriac Puree, Salt Baked Celeriac & Sherry Vinegar Jus**

**Curried Butter Pheasant Breast, Sweet Potato Fondant, Crispy  
Pheasant Thigh, Katsu Sauce, Sesame Pickled Carrot & Mango Chutney**

### Desserts

**Chocolate, Stem Ginger & Pear Tart, Vanilla Ice Cream**

**Coffee Crème Brulee, Chocolate Espresso Beans & Chocolate Tuile**

**Orange & Sultana Bread Pudding, Marmalade Anglaise**

**American Style Pumpkin Pie, Brown Butter, Vanilla Ice Cream**

**Our 1st sitting is 1 hour 50 minutes at the table (from the time of your booking), 2<sup>nd</sup> sitting table is yours for the night. This Menu only available tonight. We ask a minimum of 72 hours notice about dietary requirements. For more details & FAQ's please see our website.**