



Game Night at The Hundred House

30th January £39.95 per person



Starters

Crispy Braised Hare Croquette, Fig & Date Chutney, Chestnut Puree, Watercress Salad

Smoked & Seared Salmon Gravlax, Beetroot Tarte Tatin, Creme Fraiche

Rabbit, Wild Mushroom & Tarragon Terrine, Toasted Sourdough, Wild Mushroom Ketchup, Artichoke, Tarragon Oil

Korean Style Pulled Venison Slider, Kimchi Slaw, Pickles, Gochujang Mayo, Sesame Bun

Cream of Parsnip & Leek Soup, Toasted Pheasant Rarebit

Main Course

Mixed Game Suet Pudding, Red Wine, Juniper & Herb sauce, Mustard Mash & Braised Red Cabbage

Beer Brined Partridge with Crispy Confit, Smoked Mash, Braised Hispi Cabbage, Pickled Berry Gel & Tarragon Caper Jus

Tender Rabbit in a Chasseur Sauce with Creamed Leeks, Smoked Bacon & Thyme Mash

Pheasant Breast, Walnut and Sage Stuffing, Wrapped in Pancetta, Roasted Quince, Celeriac Puree, Fondant Potato & Peppercorn Sauce

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

Trout Fillet, Mussel, Pea & Corn Chowder, braised Fennel, Cherry Tomatoes, Dill & Parsley Pesto (GF)

Desserts

Demerara & Brown Butter Cake, Damson Compote, Vanilla Ice Cream

Mulled Poached Pear, Brandy Basket, Tea-Soaked Fruits, Crème Fraiche Ice Cream

Cardamon & Chocolate Tart, Orange Ice Cream

Coffee Crème Brulee, Chocolate Espresso Beans & Chocolate Tuile

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