

ANNUAL GAME TASTING DINNER AT EAST HAUGH HOUSE

FRIDAY 25TH NOVEMBER 2011 MENU - £59.95

An outstanding event with award winning Chef Neil McGown putting together a "Game Extravaganza". Bookings from 7pm.

Canapé
Hot Home Smoked Red Deer Fillet with Candied Fig

Tempura of Grey Partridge with Roasted Pine
Kernels & Chive Salad Dressed with Nahm Jimn

Feuillete of Rabbit Fillet with a White Wine,
Tarragon & Silverskin Onion Veloute

Seared Breast of Pheasant with Braised Cassis Red Cabbage, Truffle Shavings & Cocotte
Potatoes

Calf Deer Liver & Armagnac Pate on Oatcakes with Chargrilled Liver, Chestnuts & Red Onion
Tuile

Confit Leg of Wild Duck with Ginger & Soy in a Fresh Pasta Ravioli with Roast Cherry Apples

White Mountain Hare & Pancetta Ballotine with White Mountain Hare Fillet served with a
Haricot Blanc & Morel Cassulet & a Juniper & Game Jus

Cinnamon Pannacotta with Caramelized Jerusalem Artichokes
Freshly Ground Coffee with Homemade Petit Fours