

## WINTER & GAME DISHES

### Swedish Chicken Schnitzel £12.50

Two Chicken breast slices in a gluten free crumb layered with Swedish "Almnäs" Cheese, Red Onion, Tomato slices & oven baked. Served with garlic diced potatoes, mixed greens & a Tomato & Herb Sauce

### Winter Platter £16.95

Popcorn Pheasant, Goats Cheese Profiteroles, Honey & Mustard glazed Sausages, Game Terrine, served with crispy bread, dressed leaves, cherry tomatoes and dips

### Game Stew & Dumplings £11.95

A selection of local venison and game braised with winter vegetables, potatoes and Herb dumplings in a rich Red Wine and Juniper gravy

### Lamb Pavé £12.95

Neck fillet of Lamb pan roasted, sliced and served with Sautéed potatoes, seasonal vegetables and a Cumin & Thyme sauce

### Pheasant Korma £9.25

Locally shot Pheasant in a mild creamy coconut curry sauce. Served with Rice or Chips, Naan bread and own homemade Mango Chutney

### Ham Hock £13.95

Melting chunks of lightly smoked Ham Hock & Leek slices gently cooked in a creamy yellow split pea puree. Served in a large bowl with Herb croutons and crusty bread



### "Poached" Pheasant £9.95

Bacon wrapped Pheasant breast, poached and served with an Asparagus, cream and Wild Mushroom Sauce, Lyonnaise potatoes and Buttered Greens

### Game Sausage Cassoulet £10.25

Game Sausages cooked in a light Haricot Bean & Root vegetable Cassoulet flavoured with Garlic & Thyme, Served in a large bowl topped with Herb Croutons with dressed leaves & cherry Tomatoes