

THE CELLARS & PICKERING PLACE

Game, Mushroom and Truffle Menu Autumn Winter 2009



To celebrate the seasonal flavours of game, mushrooms and truffles, please find below a selection of dishes that are available from 1st October.

Starters

- Wild mushroom risotto with parmesan shavings and truffle jus **V**
- Game terrine with ham hock and foie gras
- Carpaccio and tartare of venison with celeriac rémoulade
- Game consommé with pheasant tortellini and game toasts
- Ballotine of wild duck, red onion and focaccia with a date and pancetta sandwich
- Truffle, potato and wild mushroom terrine with goat's cheese mousse **V**
- Feuilleté of truffle scrambled egg with pickled mushroom and baby leeks

Main Courses

- Grilled cutlet of venison with cèpe crust and red cabbage purée
- Wild rabbit with black pudding and roasted endive
- Medallions of venison rossini
- Pot roast partridge, game and chestnut pie and brussel sprout purée
- Saddle of hare, hare royal and sauce poivrade
- Roast grouse with steamed bread pudding and turnip confit
- Pot roast haunch of venison, gratin of butternut squash
- Roast pheasant, torte of braised leg, apple and cider sauce (available from 8th October)

V Vegetarian choice