

## Game Dishes for week 19<sup>th</sup> – 23<sup>rd</sup> November

### River restaurant – Staff Restaurant

Tuesday 20<sup>th</sup> November 2018

- Slow cooked Game stew, herb dumplings, mash potatoes, winter greens

Thursday 22<sup>nd</sup> November 2018

Theatre Bar £7.50

- Venison, wild boar & classic Cumberland sausages & mash, Yorkshire pudding, winter greens & red onion gravy  
(1x venison, 1x wild boar, 1x game sausage)
- Venison burger, beetroot chutney, brioche bun, rosemary salted chips, red cabbage coleslaw

Friday 23<sup>rd</sup> November 2018

- Wild boar, mustard & sage stew, roasted root vegetables, gratin potato

### Millbank Staff Restaurant

Tuesday 20<sup>th</sup> November 2018 (extra dish)

- Venison sausage & horseradish mash, red onion and game jus

Thursday 22<sup>nd</sup> November 2018

- Slow cooked Game stew, herb dumplings, mash potatoes, winter greens

### Barry Room - Brasserie

Game items to be on all week as specials these will be explained by the front of house staff

- Huntsman pie, creamed potato & game jus  
(Selection of game & smoked sausage)
- *Starter special*  
Wood Pigeon breast, beetroot quinoa, blackberries, Parma ham & puffed crackling
- *Main course special*  
Venison loin, truffle polenta, turnip, pineapple, wild mushroom & roast walnuts

## Peers' Dining Room

Monday 19<sup>th</sup> November 2018

Main course

- Pheasant Breast, confit pheasant roulade, butternut squash, brussels & fondant

Tuesday 20<sup>th</sup> November 2018

Main Course

- Wood pigeon, haricot beans, apricot, artichoke, quince & chestnut

Wednesday 21<sup>st</sup> November 2018

Main Course

- Hot Game terrine, beetroot, blackberries, game crisps, watercress

Thursday 22<sup>nd</sup> November 2018

- Confit Gressingham duck, braised red cabbage, pumpkin puree, marmalade jus

## Set Menu for Wednesday 21 November in Peers' Dining Room

### Starter

Peaking game consommé

*Pigeon breast confit spring roll*

*Pickled vegetables*

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### Main Course

Hot pressed game terrine

*Venison loin, beetroot textures, blackberries, hay veloute*

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### Dessert

Chocolate, coffee & hazelnut

*Chocolate biscuits, coffee cremeux, vanilla mascarpone & caramelised hazelnut*

