

**A Four Course Tasting Menu
Celebrating Game Meats**

GAME TASTING MENU

£55 per person

Amuche Bouche

STARTER

Venison Triangles

Minced venison spiced with caraway seeds,
crushed pine nuts with beetroot chutney

MAIN COURSE

Served with Dal Makhani, seasonal vegetables,
steamed rice & Tandoori bread

Guinea Fowl - Butter Masala

Paprika marinated fowl roasted in the Tandoor
& simmered in a rich creamy tomato, fenugreek sauce
or

Wild Boar Vindaloo

Hot Goan preparation with chillies & coriander
using Wild Boar

DESSERT

Duo of Kulfi

Saffron Drambuie Anglaise

Please check with your waiter for all dietary requirements.