



**An evening of Game & Wine
Tuesday 21st November 2017**

Reception drinks from 7pm, Dinner 8pm
Hosted by Michael Card from Ellis of Richmond
Importers of fine wines since 1822
www.ellisofrichmond.co.uk

Canapés & reception drinks

Wild boar Scotch egg, celeriac remoulade
Baked green lip mussels, chilli & pancetta crumb
Pheasant & local pancetta croquette, roasted quince
Goat's cheese curd, fig & Kentish cob nut (v)

Pinot Nero Spumante Rosato Brut Le Monde NV

Starter

Local partridge pithivier, pickled vegetable, juniper dressing

Tempranillo Petit Verdot Viento Aliseo 2016

Intermediate

King scallop in shell, confit garlic, wild marjoram, local chorizo

Château Pajzos Dry Furmint 2015

Main Course

Kentish venison fillet, salted baked celeriac, chestnut & wild mushroom fricassée, sloe gin jus

Wairau Reserve Pinot Noir Black Label 2015

Cheese

Barbers vintage cheddar & Fourme d'Ambert blue cheese, quince jelly

Château Les Mingets Sauternes 2012

£55 per person, including a glass of wine per course

£10 deposit per person at booking stage

The Great House, Gills Green, Hawkhurst, Kent, TN18 5EJ Tel : 01580 753119
www.thegreathouse.net

