

Game week menu

Available 24th-28th November

Midday-2.30pm and 6-8.30pm

The Victoria

Two courses £20

Three courses £25

Starters Venison carpaccio with celeriac remoulade and truffle oil G
Game terrine, red onion marmalade and toasted corn bread
Rabbit pasty with piccalilli

Mains Venison and cranberry sausages, mashed potato, kale and juniper jus G
Pan-roasted pheasant breast, creamed cabbage and bacon, fondant potato, red wine jus G
Pigeon breast, chorizo and mixed bean cassoulet G

Desserts Cote Hill Blue cheese with fruit cake V
Chocolate and Guinness sponge with rum and raisin ice cream
Triple chocolate parfait with cranberry compote V G

Head Chef: Michael Chamberlain

Whenever possible we use ingredients grown and raised on the estate; game from the shoot, beef from the marshes, venison from the park, vegetables from the walled garden, lamb and potatoes from the farm.

Please be aware that wild game may contain shot.

V Dishes are suitable for vegetarians

Ve Dishes are suitable for vegans

G Dishes are gluten free

For additional dietary or allergen information please ask a member of the team.