The Game Season Event

With guest speakers and wines from Burgundy

Friday 16th October 2015

Chef's selection of canapés

Appetiser

Char grilled partridge breast with ginger and dry melon seeds, shallot raita

Aligote Domaine Machard de Gramont 2012

Starter

Tandoori pigeon breast with kasundi mustard, smoked paprika raita, green coriander chutney

Bourgogne rouge Domaine de la Galopiere 2003

Main course

Clove smoked venison saddle, pickled baby root vegetable, sesame tamarind sauce

Santenay ler cru Les Gravieres Paul Chapelle et ses Filles 1986

Dessert

Cheese selection

Meursault Paul Chapelle et ses Filles 2009

*Not including a 12.5% discretionary service charge

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team.

Tickets Priced at £120 per person*

(v) Vegetarian

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements.