

THE FARMER'S
LARDER

Wild Game & Wine Dinner

Menu

Starter

WILD SAUSAGE TRIO

ELK WITH APPLE AND PEAR - APPLE PEAR CHUTNEY

RABBIT WITH WHITE WINE AND HERBS - HERB AIOLI

WILD BOAR WITH CRANBERRY RED WINE - RASPBERRY BALSAMIC

Paired with Chardonnay

2nd Course

DUCK FOIE GRAS HOT BROWN

TOASTED BAGUETTE TOPPED WITH HEIRLOOM TOMATOES, WILD BOAR
BACON, DUCK LIVER FOIE GRAS, FINISHED WITH MORNAY SAUCE

Paired with Merlot

Main Course

VENISON STRIP LOIN WITH BORDELAISE

GRILLED VENISON STRIP LOIN WITH BORDELAISE SAUCE MADE FROM OUR HOUSE
MADE RED WINE SERVED OVER ROASTED ROOT VEGETABLES AND SPÄTZLE

Paired with Bruised Reed Reserve

Dessert

BAKED APPLE TART WITH CINNAMON AND CARAMEL SAUCE

Paired with Viognier