

**An Evening of Game & Wine**  
**Tuesday 6<sup>th</sup> November 2018**

Reception drinks from 7pm, Dinner 8pm  
**Hosted by Michael Card from Ellis of Richmond**  
*Importers of fine wines since 1822*  
[www.ellisofrichmond.co.uk](http://www.ellisofrichmond.co.uk)

*Canapés & reception drinks*

Wild boar & apple fritters, celeriac remoulade  
Juniper & wild marjoram cured salmon & kohlrabi  
Smoked wild duck, tarragon & quince jelly on croute  
Goat cheese curd & pickled heritage beetroot (v)

Blanquette de Limoux Brut, Domaine Rossier NV

*Starter*

Marden wood pigeon salad, figs, Kentish cobnut & kale chimichurri

Chateau Paradis Essencial Coteaux d'Aix en Provence Rosé 2017

*Intermediate*

Monkfish cheek, pomegranate salsa, Kentish spicy Nduja sausage

De Wetshof Estate Chardonnay Sur Lie 'Bon Vallon' 2017

*Main Course*

Bedgebury forest venison loin, roasted Jerusalem artichoke, wild mushroom fricassée,  
heritage kale & juniper berry jus

Pisano Chimichurri Reserva Tannat 2016

*Cheese*

Ashmore Farmhouse cheddar & Kentish blue

Chateau Les Mingets Sauternes 2013

**£55 per person, including a glass of wine per course**  
**£10 deposit per person at booking stage**

Gills Green, Hawkhurst, TN18 5EJ, 01580 753119 [www.thegreathouse.net](http://www.thegreathouse.net)

