



An Evening of Game & Wine
Thursday 11th October 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

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

