

The Last Supper

Vol.1

WELCOME TO THE LAST SUPPER

Starter

GAME TERRINE

Rabbit, pigeon, and pheasant wrapped in sweetcure
bacon, served with a fig chutney

or

BEETROOT CARPACCIO VE/GF

Plant based crumbed cheese, sundried
tomato, walnut puree, balsamic pearls

Main Courses

VENISON STEAK

Served with fondant potato, roast parsnip, heritage
carrots, and a rich port and blackberry jus

or

GARDEN COTTAGE PIE VE

Roasted British roots and lentils topped with red
Leicester mash with greens & heritage carrots

Dessert

APPLE & PEAR CRUMBLE

Winter-spiced apple & pear topped with an oat & nut
crumble, served with warm custard