

Shoot day

- Full English breakfast
 - Lobster benedict
 - Continental
 - Fresh fruit salad

Eleveneses:

- KFP Kentucky fried partridge, gochujang mayo
 - Game Sausage rolls, hot mustard
- Hot and spicy Bull shots made with fresh beef consommé

Lunch

- Braised Ox-cheek and bone marrow pie
 - Game pie
- Selection of salads

Tea

- Freshly baked Scones, wild berry Jam and clotted cream
 - Coffee cake
 - Macaroons
- Warm chocolate brownie

Evening meal

Starter

- Twice baked Lincolnshire poacher cheese soufflé, pickled apple, candied walnuts, grain mustard sauce, garden herb salad
 - Estate venison carpaccio, parsnip, parmesan and nasturtium

Main

- Estate Venison wellington, dauphinoise potatoes gratin
- Roasted grouse, pickled blackberries, potato galette, port sauce
- Pot roast partridge with wild mushroom and fermented grains

Dessert

- Sticky date & stout pudding, toffee sauce, ginger ice cream
 - Bramley apple crumble tart, burnt butter ice cream
 - Wild Loganberry souffle, cranachan ice cream