



Game Supper Club

14th August 2019

Every course is paired to a glass of wine hand picked by the
Head Sommelier at Hallgarten and Novum

Starter

Quail breast, celeriac remoulade, crispy quail egg and truffle dressing

Fish Course

Charred Cornish Mackerel, charlotte potato salad, smoked caviar beurre blanc

Main

Grouse served with a coco nib and pistachio crust, caramelised figs,
heritage carrots, roasted beetroots, game chips and port jus

Dessert

Lemon posset with macerated berries and strawberry sorbet

Cheese Course

Cheese plate with blow torched ash rolled goats cheese, pistachio and wild leaves

Allergen information available upon request

copperhousebar.co.uk