



An Evening of Game & Wine
Thursday 7th November
Reception drinks from 7pm, Dinner 8pm

Hosted by Michael Card from Ellis of Richmond
Importers of fine wines since 1822

www.ellisofrichmond.co.uk

Canapes & welcome drink

Wild boar mini Scotch egg, celeriac remoulade

Smoked wild salmon Ceviche on toast

Wild rabbit & local pancetta croquette, Cumberland sauce

Golden cross goat cheese, fig, pecan & vegan honey (v)

Prosecco Superiore Valdobbiadene Cantine Bortolotti NV

Starter

Bedgebury forest venison steak salad, Jerusalem artichoke, pumpkin, Kentish cobnut, watercress chimichurri

Sensas Pinot Noir d'Oc 2018

Intermediate

King scallop in shell, wild mushroom & tarragon, truffle oil

Albariño Genio y Figura 2018

Main course

Marden wild duck breast, celeriac & potato gratin, heritage kale salsify, chestnut & woodland mushroom fricassee, blackberry jus

Juliéas Probus Domaine Pascal Aufranc 2016

Cheese

Winterdale Shaw cheddar & Kentish blue cheese, quince jelly

Monbazillac Château Ramon 2015

£55 per person, including a glass of wine per course

Tickets available from www.designmynight.com or call the events team on 01732 920430