



Game Supper Club

27th November 2019

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

Starter

Wild Boar and pistachio terrine wrapped in pancetta
with Balsamic braised onion chutney

Fish Course

Beetroot cured Scottish salmon with horseradish crème
fraiche and toasts

Main

Pan roasted loin of Venison, Venison Cottage pie,
cavolo nero, Jerusalem artichoke puree

Dessert

Red poached pear, Paris-brest, toasted almond

Cheese Course

Artisan cheese, quince jelly, grapes

Allergen information available upon request

copperhousebar.co.uk