



# GAME MASTERCLASS

## MENU

### Amuse-Bouche

Seared pigeon fillet on dehydrated beetroot crisp  
with citrus and herb vinaigrette

*Paired with Jealousy Pinot Noir*

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### Starter

Pan-roasted pheasant breast  
with apple and celery root purée, pickled shallots  
& microgreens

*Paired with Muller's Valley Chenin Blanc*

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### Main Course

Seared venison loin  
with celeriac purée, braised red cabbage, juniper-port jus  
and crispy partridge croquette

*Paired with La Tournée Syrah Grenache*

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### Dessert

Poached conference pear  
with blue cheese mousse, port reduction & crushed walnuts

*Paired with Sauternes*

