



**THE THREE
BLACKBIRDS**
WOODBITTON

Game Evening

Sourdough Focaccia, whipped salted butter

Pre-Starter

Quail scotch egg, black garlic aioli

Crémant de Loire, Château des Cosse

White flowers, pear and green apple dominate both nose and palate, balanced with delicious brioche notes and fine bubbles.

Starters

Suffolk Game terrine, celeriac remoulade, apple ketchup, brioche

Valpolicella Classico “Lucchine”, Tedeschi

A fresh and lively wine with plump red fruits and a juicy lingering finish.

Mains

Mark Hall Estate Venison Saddle, parsnip, game chips, kale, blackberry, game sauce

Primitivo Salento, Borgo Dei Trulli

Aromas of exotic spices, vanilla, coconut and dried fruits, followed by rich blackcurrant and chocolate cake.

Pre Desserts

Hedgerow Blackberry & pistachio parfait

Desserts

Dark chocolate fondant, clementine, cinnamon ice cream

Mouredre “Late Harvest”, Cline Cellars

Layers of chocolate, black berries and prunes.

Petit Fours

Clementine Pate de Fruit, Dark Chocolate & Baileys Truffle, White Chocolate & Pistachio Fudge

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

Team Rewards – Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team