

# SHOOTING PARTY EXAMPLE MENU



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SLOW BRAISED BRAXTED BEEF IN PUCKS FOLLY WITH ROOT VEGETABLES AND BUTTON ONIONS, HERB MASH, MEDLEY OF LOCALLY GROWN VEGETABLES.

SPICED PAN FRIED FILLET OF SALMON, WILTED SPINACH, CRUSHED NEW POTATOES, LOBSTER BISQUE SAUCE WITH WILD EAST COAST MUSSELS.

WICKS MANOR TRADITIONAL PORK SAUSAGES, ONION AND SAGE GRAVY AND MASH POTATO, PURPLE KALE.

THE DUCANE  
ROASTED BREAST OF ESSEX BIRDS CHICKEN, SAUTÉED SMOKED SWEET CURE BACON, BABY ONIONS, WILD MUSHROOMS, CREAMED GAIN MUSTARD SAUCE, POTATO PANCAKE AND SAUTÉED CABBAGE.

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A SELECTION OF THREE LOCALLY PRODUCED CHEESES WITH OUR CHUTNEY AND WAFERS.

A CHIOCE OF ICE CREAMS AND SORBETS FROM OUR FRIENDS AT MONARCH FARM, PINEAPPLE SALSA, FRUIT COULIS

APPLE, CHERRY, PLUM AND HAZELNUT CRUMBLE, ENGLISH CUSTARD.

VANILLA CREAM, RED BERRY COMPOTE AND FRUIT COULIS.



£13.50 PER PERSON