



Shoot Party Menu

£55 per person

STARTERS

Smoked Salmon, pickled shallots, crispy capers, parsley mayo, quail egg

Rabbit and Black Pudding Terrine, winter picalilli, sourdough

Pan Seared Scallops, chorizo, charred sweetcorn, crispy leek

MAINS

Partridge Wellington, chives potato puree, ale braised carrots, winter cabbage, red wine jus

Pheasant Ballotine, fondant potato, wild mushrooms, charred broccoli, red wine jus

Pan-Seared Fillet of Cod, saffron new potatoes, wilted greens, caviar cream sauce

Flame Grilled 6oz Fillet Steak, traditional cut chips, truffled mushrooms, rocket & parmesan salad, peppercorn sauce

DESERTS

Chocolate Delice , praline, chocolate sorbet

Warm Apple Crumble, custard or ice cream

Vanilla and Honeycomb Cheese Cake, gin & tonic blackberries

Selection of Cheeses, crackers, chutney, grapes
£5 supplement

Vegan and vegetarian options are on request. Please advise a team member when ordering any allergies or intolerances. We produce our food in kitchens where allergens are handled, therefore we cannot guarantee any item is allergen-free.

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