



GAME AND CHICKEN MAIN COURSE



Shallow-fried guinea fowl on a bed of lentils, diced bacon and tomatoes and garnished with springs of **FRESH THYME**.

Sautéed fillet (saddle) **OF HARE** with apples and blackberries in a rich Calvados sauce garnished with bouquets of poached blackcurrants.

Roasted guinea fowl with sautéed **GIROLLES** and whole crunchy caramelised fresh **CHESTNUTS**. *

Whole-roasted duck in orange fat made crispy with a fan of orange segments and a bouquet of **BLUEBERRIES** accompanied by white onion sauce.

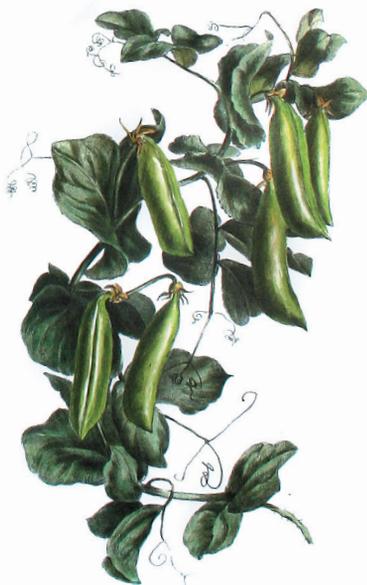
Caramelised roasted duck breast with a **PUREE OF FIGS**, segments of oranges and served with a honey and cinnamon jus.

Grilled game sausages with **COLCANNON** of mashed potatoes, green cabbage mixed with butter, a little milk, parsley, **NUTMEG AND HEAPS** of chopped chives. *

Pot-roasted pigeon breasts in red wine and a **MIREPOIX** of vegetables served with a soft polenta and recurrant **ONION SAUCE** made from the cooking juice. *

White bean, barley and **RAISIN CASSEROLE** topped with roasted guinea fowl breast sliced in a fan and served with a game jus.

Roast wild fillet of mallard duck with **PARSNIP CREAM MASH**, sweet onions, game sauce and quarters of petit artichokes.



Boned quail breasts in **JELLY** with flaked crab meat cream, topped with a poached quail egg cut lengthways.

Stuffed pigeon of cream cheese, sage, chopped parsley and yoghurt then roasted, served cold with rocket and oak lettuce with a sharp dressing and fingers of heavy buttered **AND HONEYED** granary toast.

Steamed breast of grouse on a bed of braised Savoy cabbage with a tomato **PIQUANT SAUCE** flavoured with sage.

Cold sliced marinated roasted **HAUNCH** of venison with poached peaches in white wine with a winter salad containing roasted **CHESTNUTS**. *

Roasted saddle of hare removed from the bone, sliced, laid in a fan and garnished with beetroot and **MULLED** wine pears with a game port jus.

Pheasant grilled sausages with sage, roasted wedges of parsnips and a spitefully-sharp apple **PUREE SAUCE**.

Thymus gland **SWEETBREADS** breaded then sautéed and served with parsnip puree and caramelised sliced peeled apples and a thin meat jus.

FRICASSEE of quail breast cooked in a white thickened liquid with aromatic garnish, walnuts, plums, petit onions and finished with cream and piped **BLANCHED GRAPES**.

Pot-roasted pheasant breast in cider sauce with fennel and celery strips with **ZEST OF ORANGE** and lemon.

Liver pate and stuffed guinea fowl breast wrapped and baked in **PUFF PASTRY** and served with a piquant lemon sauce.

Rolled and boneless **MALLARD** legs casserole with root vegetables and **DAMSONS** in a heavy wine sauce. *

Roasted **TEAL** with quarter oranges in its cavity set on a heart-shaped crouton with a spicy milk bread sauce. Gravy, grilled bacon and **FRIED BREADCRUMBS** to be offered. *

Potato straw baskets filled with turned root vegetables with a **HALF ROASTED PHEASANT** with the bones removed and covered with a red

currant red wine sauce.

Roast duck breast on a white sauerkraut bed and covered with a sauce made **OF CARAMEL**, orange, lime juice, peppercorns, mixed herbs, Noilly Prat and cream.

Freshly-cooked roast mallard cooled, sliced and served with an **AVOCADO DRESSING** and a side plate of grated carrots and shredded lettuce with flowered spring onions.

WIDGEON stuffed with date and orange, cooked in the oven by being **POELED** on a vegetable bed with lime, honey and brown rum. *

Breasts of pigeon cooked in a casserole with vegetables, wild mushrooms and white wine then finished with a sugar-coated **ALMOND CRUST**.

Roast saddle of hare removed from the bone with a **WILLIAM PEAR SAUCE** and served with sweet and sour braised shredded red cabbage.

Well-hung pheasant roasted on a bed of autumn vegetables with a jus made from **THE RESIDUE**, the meat removed from the bone and served with a **PAYSANNE** of English apples. *

Traditional hot water crust pastry game pie of venison and pork accompanied by **BLACKCURRANT PUREE** sauce.

Roasted rabbit rack finished with a breadcrumb, paprika and garlic topping, surrounded by a red currant-flavoured **SAUCE DIABLE** and served with a buttered dish of plain noodles.

Guinea fowl breast marinated then quickly grilled and garnished with **DEEP-FRIED DWARF PARSNIPS**, a slice of tomato with a slice of anchovy butter place on the fowl just before serving.

Saddle of rabbit roasted, the pan de glazed with shallots, white wine and rabbit stock (made from the bones), reduced to a glaze, **SWILLED** with cream and perfumed with thyme; the saddle sliced and arranged on the plate accompanied by the sauce.

Coarsely grated celeriac and apple roesti with sliced **ROASTED PHEASANT** breast arranged around the roesti and served with a rich cream veal jus.



A roasted grouse, the breast removed, cut into thick slices, laid on a plate with sliced English apples, cooked in butter, laid in a **PRUNE TARTLET** and served with a Calvados sauce.

Partridge marinated overnight, slowly grilled then placed on a bed of shallow-fried breadcrumbs in butter with a brown **LENTIL CAKE** and a rich game sauce.

Glazed crispy roasted duck breast with a tart of **CARAMELISED SLICED APPLES** and its juices accompanied by a sauce made of Calvados.

Breast of pheasant stuffed with a mousse of minced chicken, egg white, pistachio nuts and cream, tied and **SINGED IN FLOUR** and cooked slowly in the oven in a wine sauce.

Pigeon roasted on the bone, the breast removed from the carcass then laid on **PEAR COMPOTE**, garnished with sautéed turnip wedges and served with a game sauce.

Thinly-cut slivers of duck and chicken breast flash-grilled and placed on a bed of creamed spinach and garnished with shallow-fried sweet red peppers containing green **PEPPERCORNS**.

Pheasant breast roasted gently in the oven then finished with a **WHISKEY** cream sauce and chopped sautéed chestnut quarters and surrounded by purple sprouting broccoli.

Duckling boned and marinated in honey, cream and herbs then baked in a **PUFF PASTRY** folder with mushroom duxelle and served with

light game sauce.

Freshly-chopped garden herb risotto with the breast of roasted grouse in a red wine sauce and garnished with crispy **DEEP-FRIED LEEKS** and celery.

Grilled kebabs of marinated pieces of rabbit rolled in bacon alternating with game sausage and bay leaves and served with plain rice and a **TARRAGON-FLAVOURED** red wine sauce.

Hot pot of **SPORTING BIRD** breasts such as those of partridge, pheasant and mallard cooked together in a casserole with port, root vegetables and a strong stock with brown ale.

Duck breasts studded with gloves of garlic then roasted on a bed of vegetables, the vegetables pureed then used as a bed for the duck and a red currant and ginger sauce made from **THE RESIDUE**.

Pheasant breast oven roasted, cut in a fan, placed on the plate then surrounded by caramelised salsify with buttered vegetable batons and an **ORANGE-FLAVOURED** meat jus.

Saddle of rabbit cut in thin **EMINCE** then marinated overnight in wine and chopped fresh herbs, **FAST SAUTÉED**, finished in cream and topped with sugar snap peas, fèves and beans. *

Roasted guinea fowl with the breast removed from the bone and placed on some white peaches with a bouquet of **APPLE CHUTNEY** and served with a sweet and sour meat sauce.

Rabbit and chicken sausages grilled slowly until golden brown and served with homemade mixed pickles and warm **SOFT SULTANAS**.

TRIPLE BREAST of wood pigeon, quail, and partridge braised in sherry, finished with field mushrooms and presented with heavy buttered pasta shells.

Roasted guinea fowl removed from the bone and placed on a bed of grated coconut, currents and chopped bananas and mixed with a **SWEET CURRY** sauce.

Filletted saddle of rabbit filled with **WHITE PUDDING** and sliced apple then roasted, sliced and served with

poached leek and a game sauce finished with cream.

Marinated saddle of hare, boned and stuffed then roasted and served with sautéed baby beetroot and pears cooked in **MULLED WINE**.

Steamed breast of grouse cooked on the bone, removed when cooked, cut in **TRANCH** form then placed on a bed of braised **SAVOY CABBAGE** with a tomato piquant sauce. *

Roasted pigeon stuffed with cream cheese, yoghurt, **CHOPPED SAGE** and parsley, served cold with rocket leaves in a sharp dressing and accompanied by finger of heavily buttered granary toast.

Roasted scooped-out **AUBERGINE HALF** filled with sautéed chopped peppers, garlic, the cooked aubergine then topped with thick sliced game grilled sausages and accompanied by red wine onion sauce.

Red duck cooked in a light curried sauce with **COCONUT MILK**, lychees, chopped fresh pineapple and lime leaves and served with buttered paste shells.

A layer of braised mixed lentils topped with quail breasts roasted and glazed with a black current and **VINEGAR SYRUP**.

Roasted grouse removed from the bone then laid on a mount of braised cabbage, cooked with pork belly, garnished with apricot halves filled with caramelised chestnuts and the dish **NOURISHED** with game sauce.

Pheasant breast a la **SOUVAROFF**, cooked in a casserole with a rich meat sauce containing brandy, truffles and foie gras with the casserole dish partly **ENCASED** in pastry then baked.

Flashed fried pigeon breast with a wine sauce containing sliced button mushrooms and garnished with maple roasted **SQUASH CHUNKS**.

Fennel flavoured mixed game sausages cooked in red wine and chicken stock with garlic, onions, bay leaves, **CRUMBLLED CHILLI**, thyme and dry white beans cooked in the dish.

Roasted red-legged **PARTRIDGE** removed from the bone and laid on a chestnut puree and served with a sage sauce containing prunes, peppercorns

and red wine.

Breast of pheasant singed then braised in the oven with liver, onions, lardoons, nutmeg, cinnamon, game stock and flavoured with **MARSALA** thickened slightly before serving with a **BEURRE MANIE**. *

Breast of local pheasant cooked by roasting then placed on an apple puree base surrounded by a cider and **CALVADOS CREAM** sauce.

Roasted duckling glazed with a maple syrup cut in slices and put on the plate with warm **PICKLED FIGS** cut in halves and a game sauce.

Ballotine of guinea fowl leg set on a bed of fried couscous with chopped basil and peppers and surrounded by **DEEP-FRIED** cauliflower florets.

A kebab of diced guinea fowl supreme with **RED ONIONS** and yellow peppers then grilled without burning and served on pulp tomato with strips of anchovy fillets.

Guinea fowl breast split and filled with tarragon and red currant mousseline then poached and served on a bed of grilled sliced potatoes with a **LITTLE GAME** sauce.

Boned stuffed and roasted quail cut in slices when cooled and surrounded by **ASPARAGUS POINTS** on a lettuce bed with drizzles of raspberry dressing.

Boned and stuffed roasted quail with pork sausage meat **A LA SMITANE** finished in the oven with **PAPRIKA**, chopped tomatoes and sour cream. *

Slowly roasted duck breast coated in Sichuan pepper, spices, a little brown sugar, sliced in fan design on the plate, served with a port and redcurrant reduction and garnished with orange **SEGMENT FRITTERS**.

Fillet of venison medallions studded with peppercorns then pan-fried in butter, placed on a **CELERIAC MASH** bed and served with a whole grain mustard sauce.

A colourful arrangement of vegetables **CHARTREUSE** cut into batons surrounding a roasted breast of pheasant with chestnuts cooked **CRUNCHY** on the side of the stove. *

Medallion of venison sautéed then served with a pepper sauce using game

stock, thickened with blood, strained and garnished with poached pears halves filled with **RED CURRANT JELLY GRAND-VENEUR**. *

BOURDIN a la crème of guinea fowl sausage with **PIG'S BLOOD**, grilled slowly, served with lightly-fried onions and a French bean and field mushroom salad tossed in a sweet sauce vinaigrette. *

Flaked rabbit ravioli poached and laid on a sea of creamed veloute, thyme-flavoured and garnished with **SHREDDED BEETROOT STRANDS** and sliced sautéed cepes.

Roasted duck leg removed from the bone, mixed with nutmeg, **SLOE BERRIES** and sautéed shallots then rolled in filo pastry, deep-fried and served on a bed of soft noodles with a plum sauce.

Boned and roasted quails stuffed with pork sausage meat, set on a fried croustade with liver pate and served with a salad of **PITTED BLACK GRAPES** and asparagus tip in a raspberry vinegar dressing.

Baked petit glazed **PITHIVIER** tart of locally-shot pigeon served with a game sauce and **CHESTNUTS** rolled in butter and clear honey and sprinkled with chopped parsley to finish. *

Boned quails filled with a pork sausage meat wrapped in Parma ham roasted in a covered pot, placed on a **CHESTNUT VELOUTE** and served with two poached quail's eggs.

Diced venison slowly cooked in white wine with dried peas and lardoons, finished and topped with scones and dried sage **COBBLERS**.

Guinea fowl breast stuffed with **QUARK** wrapped in leek, steamed and served with smoked grated cheddar in mashed potatoes with a cordon of coriander cream.

Boned-out rabbit leg stuffed with a **SQUID FARCIE** then braised in a game red wine sauce and served with a rice risotto containing sliced button mushrooms.

NOISETTE of fillet of venison sautéed with mixed herbs and served with an **OYSTER AND GUINNESS** sauce and garnished with oven-glazed chestnuts. *

Marinated then roasted saddle of hare cooked pink, then sliced and placed on a green noodle base with a shallot and green pepper sauce and garnished with **DEEP-FRIED ONIONS**.

Lozenges of cubed marinated hare fillet flash fried then placed in an artichoke bottom and served with a **SWEET PORT WINE** sauce thickened with hare blood just before serving.

Roasted parsnips lightly-flavoured with honey, topped with a stuffed and roasted rabbit leg **BALLOTINE** and served with a **RED WINE CHUTNEY** and a sauceboat of ale sauce. *

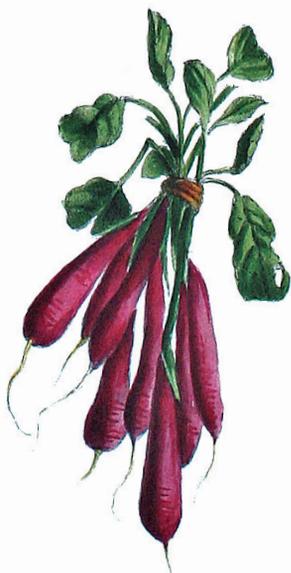
Whole guinea fowl roasted, the breast removed from the bird, and served on a bed of thinly-sliced sautéed **SWEET POTATOES** with a honey cream sauce bordering the food.

Slow roasted Gressingham leg of duck served with a wild **BRAMBLE SAUCE** flavoured with whiskey then garnished with peppered green noodles brushed with melted butter.

Pigeon breasts floured then pot roasted in red wine with **AMPLE ONIONS**, herbs and finely-cut vegetables, placed on a wild mushroom risotto and garnished with game balls made from the legs.

TRIPLE BREAST variety of roast duck with orange and lemon sauce, sautéed chicken supreme with cream and mushroom sauce and turkey delicé with sauce provancale.

Duck breast inserted with a mixed herb stuffing then roasted with a coating of cracked pepper and served with



drizzles of **BITTER CHOCOLATE** sauce.

A rich Cassoulet **TOULOUSAIN STEW** of braised duck in layers with lamb and French garlic sausage cooked in an earthenware pot with root vegetables and red wine, the top removed near the end to form a light crust.

Traditional roasted Devon **GLEANIES** with milk-based bread sauce, deep-fried straw potatoes and port gravy, the roasted bird presented on a pate-covered **HEART-SHAPED** croute. *

Slowly roasted pheasant breast removed from the bone and served with a flaked crab and leek cream and surrounded by a border of **GAME JUICE**.

Roasted breast of pheasant stuffed with woodland mushrooms and green **PISTACHIO NUTS** presented on a Marsala sauce flavoured heavily with herbs.

Quails boned and stuffed with a pine nut stuffing, wrapped in **VINE LEAVES** then pot-cooked in the oven and presented on a chestnut puree croute with game sauce.

A mixture of minced pigeon including offal, wrapped together with a marinated pigeon breast in pig's **CAUL**, **SHALLOW-FRIED GENTLY** and served with a game sauce.*

Saddle of hare, roasted, removed from the bone then sliced and placed on a spinach and sorrel puree, garnished with **POACHED CHESTNUTS**, cherries and apricots.

Roasted pheasant breasts removed from the carcass and laid on a crushed chestnut base surrounded with broccoli florets and a **JUNIPER BERRY** game sauce.

Wild mushroom and mixed herb game sausage cooked by grilling, the sausage split lengthways, placed on a potato **A LA NEIGE** with a **MULLED WINE** and cranberry sauce. *

Duck breast brown on the stove then finished in the oven with a honey glaze, sliced and placed on braised chicory, garnished with **PETIT TURNIP** and served with a slightly sweet and sour sauce.

Rabbit and hare herbed sausages

cooked slowly on top of the stove and presented on a bed of **SEA KALE** with a rich red onion brown sauce.

Boned leg of duck **BALLOTINE** cooked by braising in a wine demi-glace and served with a **WARM PICKLED CONFIT** of red cabbage, pureed apple and sultanas scented with cloves. *

Jugged hare of jointed hare browned in flour and cooked in the oven until soft and tender with beef stock, bacon, redcurrant jelly, onions, then thickened with the **HARE BLOOD** without boiling and sprinkled liberally with chopped parsley.

Fallow loin of deer roasted pink then sliced and draped over a bed of mashed potatoes and surrounded with a **BLACK CHERRY** sauce and garnished with sliced sautéed carrots, slightly caramelised.

Braised marinated duck breast cooked in **MANGO VINEGAR** and finished with red sweet peppers and balls of small suet dumplings.

Cold slices of roasted rare venison loin served with a chutney vinaigrette, hot creamed potatoes with sautéed crispy cooked **GREEN KALE**.

A **BRACE** of boned-out quails, pot-roasted, the **PAN DE-GLAZED** with whiskey, double cream added and reduced with de-piped white grapes (to keep their shape) added at the last minute before serving.*

Roasted pheasant removed from the breast, sliced and placed on a game sauce, garnished with blanched then grilled fennel slices and topped with chopped roasted **CHESTNUTS**.

Rabbit pieces wrapped in smoked bacon slices, lightly browned then cooked in a covered pan in game stock with garlic, shallots, red wine and chestnuts until **SOFT AND TENDER**.

Slices of cold duck leg **BALLOTINE** stuffed and cooked with chicken liver by roasting slowly with sliced onions, garnished with pickled quarter-cut chanterelle **HIGHLY-PRIZED** French mushrooms.

Sautéed breast of guinea fowl placed on a bed of **NETTLE PUREE** and served with a cordon of tarragon sabayon and a side dish of deep-fried parsnip chips.



Crisp roasted duck with cooking completed with a **LIQUORICE** coating containing a chopped nut reduction and served with sesame plum sauce.

Roasted honey glazed duck breast cut into slices and presented in a fan with **WHITE PUDDING** and olive oil mashed potatoes.

Sautéed **CALVES** liver served with a wild **FAGGOT** of minced bacon, onions, herbs, oatmeal and breadcrumbs, covered in pig's caul, cooked and garnished with a caramelised Belgian endive. *

Breast of guinea fowl slowly roasted until soft, removed from the bone and garnished with glazed button onions, grilled crisp bacon and served with a **HONEY-FLAVOURED** game sauce.

Saddle of rabbit removed from the bone, rolled and tied in Bayonne ham, poached in game stock and served with a game brown sauce and braised **RED CABBAGE** topped with tossed bacon bits.

Wellington of hare loin singed then wrapped in a **PANCAKE COAT** spread with a stuffing of blended chicken, eggs, sultanas, flavoured with Armagne then encased in puff pastry and baked served with a game sauce.

Grilled marinated venison cooked on a skewer with red onions and green peppers, placed on a sweet potato mash and bordered with a **PORT WINE** sauce containing red currant jelly.

Supreme of guinea fowl sautéed without colour and finished in a cream carrot sauce flavoured with port and garnished with **JULIENNE OF CARROTS** and black truffle.

Noisette eye cut from the fillet of

venison, sautéed then presented on small fried bread croutes, garnished with sugar **GLAZED PEACHES** and served with a brandy cream sauce containing bilberries.

Breast of **GROUSE WRAPPED** in a breast of pheasant, tied then roasted on a bed of root vegetables, finished with a game sauce and garnished with the root vegetables.

Sautéed medallions of wild venison served with black currant and port wine juice and garnished with grilled **BLACK EDIBLE** Chanterelle mushrooms brushed with butter.

Slowly-baked hare stew cooked in the oven in red wine with bacon pieces, red onions, garlic and root vegetables and served with buttered spaghetti topped with grated **PECORINO CHEESE**.

Boned duck legs stuffed with minced veal, liver, garlic, parsley, **SOAKED BREAD** and parmesan then slowly braised in red wine sauce and served with mashed parsnips.

Jointed rabbit loin cooked as a **CASSEROLE IN ALE** with a good mixture of vegetables and garden herbs then with cooking completed with soft peppered suet dumplings.

Baked polenta in cow's milk with layers of cooked braised pigeon, bacon lardons and **SUN-DRIED** tomatoes to taste and finished with a light cheese top.

Marinated guinea fowl breast shallow-fried in butter, presented in a deep-fried potato basket and served with buttered **SPATZLE**, gravy and **ONION BREAD** sauce.*

Roast half duck cooked with a honey glaze, a sherry sauce made from the residue and served with a garnish of poached then caramelised **WHITE PEACHES**.

Boneless rabbit flesh cooked as a casserole in the oven with white wine, meat stock, cloves, vinegar, little bitter chocolate, **SLICED FRESH FENNEL** and fennel seeds.

CHARLOTTE of well-roasted softened hare flesh pressed warm in a mould with rich thicken demi-glace, the hare turned out and surrounded by Marsala sauce with small quenelles of Jerusalem **ARTICHOKE PUREE**. *

SNIFE (2 per person) roasted gently then placed on a fried croute, spread with **LIVER PATE** and served with fresh milk bread sauce and roast gravy.*

Breast of partridge slightly flattened, wrapped in bacon then gently grilled and served with milk bread sauce and caramelised **TURNIPS** cooked in butter.

Pheasant cut into joints, singed then cooked **BY BRAISING** in shallots, game stock and bacon strips and cranberries and finished with red currant jelly and red port wine.

Mixed game and pheasant homemade sausage served with sweet potato mash a red onion sauce and **FLAGEOLET BEANS** cooked a la crème

Roasted pigeon the pan used to sauté finely diced celeriac and shallots then deglazed with Marsala add and finished with red currant jelly and a **LITTLE CREAM** served over the boned pigeon breasts

Marinated venison steaks flamed, grilled and served with a pureed **GOOSEBERRY SAUCE** flavoured with game stock and garnished with garlic roasted shaped potatoes.

POELE duck breast slowly-cooked by roasting in stock in a covered pot with some vegetables, cider, apple and **CHERRIES** with a slightly thickened sauce. *

Roasted pigeon breast finished and glazed in the oven with a **COCONUT CRUST** then served with caramelised onion surrounding the pigeon and a game jus to taste.

Duck breast marinated in garlic, fresh garden chopped herbs and cracked pepper then roasted quickly in the oven and presented on **FORK-CRUSHED** parsnips with flavoured nutmeg.

ROSY chilled pink slices of roasted partridge placed on mounts of ladies' fingers, sautéed, then rolled in honey and sesame seeds and accompanied by a light paprika-flavoured mayonnaise.

Roasted stuffed and boned saddle of rabbit sliced then placed on a black olive and **LIQUORICE-SCENTED** sabayon then garnished with sautéed fancy mushrooms.

Pureed and creamed Brussels sprouts

supporting sliced roasted pheasant breast topped with curled bacon slices and **VERMOUTH-FLAVOURED** gravy.

Long herbed suet fat dumplings served on a rich game red wine sauce with slices of roasted pheasant breast cut off the bone surrounding the **DUMPLINGS**.

Marinated sauteed fillet of venison medallions flashed-cooked, served with butternut squash and **ORANGE PUREE** topped with a glazed apple fan cooked under the grill and accompanied by a port diablo sauce.

Creamed Savoy cabbage puree with sliced roasted venison resting on the cabbage, surrounded by poached pears holding **RED BERRIES** in the middle and served with a port wine sauce.

Roasted breast of pheasant removed from the bone then fanned for presentation and served with a white milk bread sauce, the port cooking juice and a caramelised **FENNEL BULB**.

Grilled **SPATCHCOCK** split-marinated grouse served with green lentils cooked in the oven in meat stock and finished with **PICKLED WALNUTS** and pure unsalted knobs of butter. *

Singed quail breast cut in strips, cooked in a beer batter until crispy then sprinkled with paprika and coarse salt and served with mayonnaise flavoured with **GAME JELLY**.

Individual turnover of sliced cooked onion and rabbit pie cohered with a rich red wine sauce, served with a side dish of rabbit kidney and grilled liver sprinkled with a **SHALLOT REDUCTION**.

Free-range duck breast roasted quickly in the oven, placed on **SOFTLY-COOKED** prunes in a lime sauce and garnished with braised sliced onions and fennel.

Breast of pheasant braised first by singeing then cooked with wild mushrooms, lardons, red wine, flavoured with **ROWANBERRY JELLY** and served with a celeriac mash enriched with butter and cream.

Tender leg of rabbit with a **NUT STUFFING** braised in a wine sauce and served with half moon-shaped polenta glazed with egg yolks and

parmesan cheese.

Poached pears halves with the middle removed and filled with bundles of sautéed salsify, garnished with pan fried-**VENISON EYE** of the fillet cut and moistened with a strong red currant gravy jus.

Sloppy rice risotto sage flavoured with flaked pre-braised rabbit meat finished with a good sprinkling of parsley and **THREADS OF GAME** sauce around the risotto.

Roasted **ENGLISH PARTRIDGE** removed from the bone then served on thinly-sliced runner beans cohered with gravy and accompanied by white milk sauce plus deep-fried chips cut julienne.

Pillow of mushy broad beans and peas holding a rolled and roasted loin of rabbit stuffed with pistachio nut **FORCEMEAT** cohered with egg yolk and served with a gamey dark sauce.

Stuffed quails roasted on a bed of chopped garlic, pepper corns, fennel seeds, shallots and vermouth with a sauce made from the **RESIDUE** and flavoured with red currant jelly.

PART-ROASTED duck leg, cooking completed by grilling with meaux mustard and served with sieved potatoes mixed with chopped **SAMPHIRE** from the fens. *

Sauteed pheasant breast served on a **WARM MOUSSE** of liver mixed with eggs and cream and a sauce of game stock reduced with a vanilla pod and finished with butter knobs **MONTE AU BEURRE**. *

Duck breast roasted and basted with honey and finished with sesame seeds to brown and served with a sharp sauce heavily flavoured **WITH CIDER**.

Roasted wild duck served with a citrus sauce made from the residue and its liver chopped with pears and sage and baked in a puff pastry petit **TURNOVER**.

Roasted Gressingham duck cut lengthways and placed on a spinach base, spread with **FIG CHUTNEY** and served with a sweet and sour peppercorn sauce.

Bone-free roasted wood pigeon laid on a shallot and juniper puree bed with a wild lettuce salad and topped with a

smidgen of **RHUBARB PICKLES**.

Marinated tender breast of guinea fowl kebabs seasoned with spices and grilled and served with a peanut, sesame seed and **COCONUT GRAVY** soured with tamarind.

Sliced roasted duck breast presented on a sprouting wheat germ mixed with diced fried liver, **SWEET CORN NIPS**, ginger and mango and surrounded with a duck sauce.

Roasted saddle of hare, removed from the bone, sliced and served with mulled wine, **POACHED PEARS** and creamed celeriac with a white ground pepper cream sauce.

Goose roasted being honey basted throughout cooking, sliced then placed on a **APRICOT PUREE** served with deep-fried spinach balls and a honey game sauce.

Pheasant breasts roasted on a **SAUERKRAUT** bed served together with the cooking juice and barrel-shaped potatoes roasted in herbs.

MENAGE A TROIS: small portions of roasted pheasant, partridge and grouse served with milk bread sauce, **MATCHSTICK POTATOES**, fried breadcrumbs and game sauce. *

Aylesbury duck **BREAST INSERTED** with an almond stuffing, roasted then sliced and topped with flaked and roasted almonds and surrounded by a duck sauce.

Medallions of venison fillet shallow-fried and served with sliced **BRAMBLES COOKED** in red wine sauce and a side dish of buttered paste shells.

Well marinated batted-out grilled duck breast laid on a sliced caramelised base and served with a **BLACKCURRANT** sauce flavoured with sherry.



Venison cubes cooked in red wine and diced mixed vegetables, finished with red currant jelly and cream and garnished with **SHALLOW-FRIED BANANA**, black cherry mounts with a small brioche filled with game pate.

RAPID-ROASTED crispy-boned out wild mallard breast flavoured with sage and served with a Vermouth reduction with damson and black currents and garnished with buttered oyster plants.

RABBIT PIECES braised slowly in Pernod, chicken stock, fennel, onion and a dash of sorrel, thickened with egg yolks and cream as a **LIAISON** but not re-boil and completed with a side dish of mashed potatoes. *

Rich homemade pigeon breast and rump steak half-braised then finished as a pie in pastry and served with a small **BUBBLE AND SQUEAK** fried in duck fat.

Wood pigeon breasts quickly-cooked by pot roasting and **SERVED PINK** on sliced jacket potatoes with a redcurrant flavoured game sauce.

Sauteed saddle of rabbit served with **FRIED RISsoles** of the minced leg, kidney, liver from the rabbit, with some belly pork and mace placed on a bed of light mushroom and mustard sauce.

A base of **POLENTA A LA CREAM** with chopped black olives with a layer of sliced roasted pigeon and served with a game sauce with a little red currant jelly.

Double stuffed leg of rabbit wrapped twice, tied then braised in red wine in a covered pot in the oven and finished with strips of **BELGIAN ENDIVE** and garlic cream.

Shallow-poached pigeon breast marked and with cooking completed by grilling then placed on a parsnip puree and served with a **MARSALA SAUCE** made from the cooking liquor.

Slices of roasted goose, **LAI D ON APPLE** puree and garnished with pastry tartlets filled with cranberries, sauteed chestnuts and shaped root vegetables and served with a game jus.

Roasted pheasant cooked without the legs, removed from the bone and served with a rich shallot red wine sauce and with sweet **SEMOLINA FRITTERS** deep-fried in breadcrumbs

to garnish.

Sauteed **SQUAB** pigeons placed on a four-spice Spanish onion puree, served with date halves wrapped and grilled in bacon and accompanied by rich game sauce.

Pigeon breast soaked overnight in honey, walnut oil, aged vinegar, herbs and white wine, marinated then **SEARED WELL**, sliced and served on a baby lettuce salad.

Pheasant breast cooked gently in cider, apples, cracked pepper, calvados and game stock and finished by stirring in crème fraiche for **5 MINS** and serving with a celery puree.

Farm and **JOINTED RABBIT** cooked in a covered pot **POELE** in the oven with wine, tarragon, shallots, bacon meat and meat stock then thickened and finished with grain mustard and cream. *

Battered duck breast with the skin removed, marinated overnight in orange and a small amount of chopped chilli, seared by frying and served with roasted **SWEET POTATOES** and duck sauce.

Roasted quail breasts cooked with crushed peppercorns and served with a salad of **MUSCAT GRAPES** tossed with frizzy endive lettuce tossed in walnut oil.

Roasted Aylesbury duck breast, removed from the carcass, and an orange sauce made from the bones, and served Florida-style with segments of grapefruit and orange and pitted **BLACK CHERRIES** in the sauce and on top as a garnish.

Minced game meat placed and cooked in a ravioli parcel, surrounded by grilled and sliced duck sausages cut at a **SLANT** with pistachio nuts in a meat jus.

Pan-roasted loin of venison sliced and placed on nutmeg-flavoured Swede with a game wine sauce containing bramble **BLACKBERRY JELLY**.

Roasted crown of duck with a honey glaze, served sliced with pre-cooked and flaked duck leg deep-fried in batter with an orange-type **MARMALADE SAUCE**.

Braised duck breast in red wine, finished with pitted black olives, a little grain mustard and **WHOLE GARLIC**



CLOVES and accompanied by fresh noodle curls brushed with butter.

Sauteed breast of guinea fowl served with an **ARMAGNE JUS** and a mount of creamed salsify flavoured with nutmeg.

Pot roasted pigeon breast cooked with red wine and vegetables and served with a parsnip puree and a Savoy cabbage **TIMBALE** and a sauce made from the **COOKING LIQUOR**. *

Sauteed fallow deer loin steak which has been pre-marinated medium-cooked and served with heaps of cranberries to garnish and a sauce of calvados, honey, **DICED BLANCHED** tomatoes swilled with cream.

PAUNCHED loin of hare and belly, boned and rolled with a **NUTTY SAUSAGE** meat stuffing, roasted in herbs and served in slices with a game sauce flavoured with red currant jelly. *

Marinated wild magret duck cooked by grilling, decorated on a plate with **APPLE PUREE**, poached sliced pears and little heaps of mixed nuts moistened with gravy.

Shallow-fried pheasant breasts placed on a mixed apple and celeriac bed and served with **A CUMIN** and honey sauce made from game stock.

Deep-fried breaded shredded **DUCK CAKE** cohered with potato, shallots and leek and served on a bed of sauteed bean shoots with sesame seeds.

Pheasant roasted in white wine in a covered pot with **POMEGRANATE** and fresh tomato juice added once cooked and thickened with boiled long grain rice.

Roasted partridge removed from the bone, served with roasted sweet potatoes and finished with pumpkin seeds and **TOSSED SPINACH** flavoured with nutmeg.

Pheasant breasts roasted on the bone then removed and served with a wine

and **SHALLOT REDUCTION** and garnished with sweet semolina fritters.

Venison fillet, pan-sautéed, **BRANDY FLASHED**, with a sauce of green peppercorns and garnished with beans, wrapped in bacon and honey-flavoured petit turnips.

Roast pheasant breast removed from the bone, sliced and laid on a celeriac puree with a **BAY LEAF-FLAVOURED** game sauce and surrounded by crunchy chestnuts.

Medallions of pan-fried venison fillet complemented by a courgette and fresh crab **GATEAUX** set upon a Marsala game sauce.

Pheasant roasted with herb stuffing, served sliced and garnished with a potato and yellow **LENTIL CAKE** and a beetroot and wine game jus.

Fast-roasted duck breast served with a **CAMPRI** sauce made from the residue and garnished with snow peas in a sweet soy sauce.

Lightly-roasted pigeon breast served with whole-roasted garlic and a **FRICASSEE** of mixed lentils containing button onions and mushrooms.

Rolled duck stuffed with its **OWN FORCEMEAT**, cooked slowly in the oven and served sliced and cold with warm spicy poached white peaches.

Herb venison sausage and plain venison sausage presented on a bed of shredded, blanched then **SAUTEED PAK CHOI** with a red wine game sauce.

Roasted breast of pheasant served with a garnish of fried black pudding topped with grilled yellow **CHANTERELLES EDIBLE MUSHROOMS** with game sauce. *

Guinea fowl cooked in the oven with finely-diced vegetables and sparkling wine the vegetables then pureed and served with a garnish of **SAUTEED CEPES** stuffed with shallots, ham and parsley.

Roasted wood pigeon **SHREDDED THEN** placed on glazed apple halves, drizzled with a white sauce, flavoured with sage and topped with deep-fried leek strips.

Breast of duck sauteed then simmered

in cider, sliced apples, whole shallots thickened with **CHOPPED ONIONS** and flavoured with red currant jelly.

Honey-grilled marinated duck breast slightly battered-out, topped with a sliced grilled chicken liver, a **SHALLOT CONFIT** and served with port wine sauce.

Pigeon breast cooked a la **DAUBE** as a rich wine casserole with a vegetable selection, garlic, onions in a **SEALED POT** and slowly served with creamed semolina. *

Pheasant breast roasted, removed from the bone and served on a base of deep-fried red onions in **BEER BATTER** and a sauce of Béarnaise containing chopped sautéed bacon dice.

Marinated cubes of wild boar stewed in red wine with cut root vegetables and finished with **NUGGETS OF CHOCOLATE**, lardons, baby onions and corn kernels.

Roasted loin of hare sliced and presented on a **FONDUE MASH** of sweet shallots and surrounded by sauce **DIABLE** flavoured with red currant jelly. *

Flattened duck breast grilled quickly then placed on a sweet potato mount, mixed with **SULTANAS SOAKED** in white wine and served with sautéed endive leaves.

Boneless and stuffed quail cooked by roasting, served cold and sliced on a bed of seedless grapes and **ASPARAGUS SPEARS** with a raspberry dressing.

Duck breast roasted and finished with a maple glaze, cut and presented in a fan with a **BLACK CHERRY SAUCE** flavoured with puree of apple.

Gently-roasted pigeon set in a jelly with shallots, flavoured with aniseed and presented on a bed of caramelised tomatoes with **WARM FRIED** smoked bacon lardons.

Middle-cut of saddle hare sauteed and wrapped in aubergine slices and **STRUDEL PASTRY** and finished in the oven by roasting and served with port sauce flavoured with red currant jelly.

Herb-scented partridge breasts cooked in the oven with a lid by **POELE**, served with a garnish of **COCOTTE-**

SHAPED potatoes and chestnuts and cooked in rosemary butter. *

NOISETTE of hare wrapped with in pancetta then shallow-fried in brown butter with capers and served with Sauce Grand Veneur containing **JUNIPER BERRIES**, peppercorns and finished with cream. *

Stuffed rabbit leg with pork sausage meat then wrapped in Bayonne ham and braised in the oven in a rosemary sauce with root vegetables and fresh **CHOPPED MINT**.

Braised pheasant breasts cooked in the oven with red cabbage and apples in a red cherry juice, the sauce thickened with a **BEURRE MANIE** then sprinkled with caramelised **GRAPEFRUIT ZEST**. *

Duck breast marinated in red wine, sherry, vinegar, cognac, onions, bay leaves, fresh thyme, juniper berries and, parsley stalks **BRAISED TOGETHER** until tender with strips of carrots and leek.

Crispy roasted sliced duck placed on a bed of buttered spinach and surrounded by orange wine sauce and garnished with **WARM BLOOD** orange segments.

Well roasted duck legs removed from the bone, tossed in a salad of cashew nuts, diced watermelon, **POUNDED LEMON GRASS** and lime leaves, mixed with **HOISIN SAUCE** and crushed chilli flakes to taste. *

Oven-cooked duck breast garnished with **WHOLE-ROASTED** peaches, slightly caramelised and served with game sauce and a toasted hazelnut salad.

BUTTERFLY- cut duck breast cooked quickly in the oven then in the middle, filled with cinnamon and glazed apple slices and served with a **LAVENDER HONEY** sauce. *

A plate of German **SPATZLE** in a rich but light **CHEESE SAUCE** with a sautéed Roebuck loin steak served with a topping of fruit berries. *

Roasted breast of guinea fowl removed from the bone, placed on a cooked diced golden delicious apple and oyster mushroom base and served with a **WHITE GRAPE SAUCE**.

Whole **ROAST GROUSE** cooked,

wrapped in bacon, served with fried breadcrumbs, fresh milk white bread sauce and sliced potatoes cooked in meat glaze and game sauce.

LOIN PIECES of rabbit wrapped in bacon then browned and braised in a mustard and thyme-flavoured game sauce and finished with knobs of butter.

Pigeon breasts marinated in white wine, dried then sautéed gently in butter, finished in a port and **BLUEBERRY SAUCE** then surrounded by salsify chunks brushed in butter .

Individual game pie baked in lard-based raised pastry until golden brown and served with a **CRAB APPLE** compote and homemade chutney.

Guinea fowl breast **BATTENED** out then stuffed with flaked crab and juniper berries rolled then wrapped in bacon, roasted and served with a creamy piquant cream.

Roasted boned quail filled with mushroom and rosemary cream mousse, sliced and placed on a bed of sweet marinated soft **RED CABBAGE**.

Guinea fowl roasted whole then removed from the bone and served with fried **POLENTA ROUNDS** with a port and green peppercorn jus.

Pre-roasted duck breast cooked with honey, studded with cloves then glazed with **DEMERARA** sugar and sliced and presented on wine jelly.

Slowly-baked whole stuffed quails sitting on a bed of creamed chopped leek and surrounded by whole-roasted and **CARAMELISED** winter chestnuts.

Part-poached pigeon breast in a game stock, cooking completed by grilling brushed with herb butter, laid on a **CRUNCHY GREEN** salad base accompanied by walnut dressing.

Boned roasted quails presented on a **CROUTE SPREAD** with liver pate, served with a **TIAN** of grilled aubergines and topped with chopped black olives, capers, garlic and warm beetroot juice. *

Medallions of venison sautéed, the pan de-glazed with a **SCRUMPY** reduction using **SOMERSET CIDER**, purple shallots and cream and served with

sugar-glazed parsnips. *

Pheasant breast marinated overnight, half char-grilled then finished in a sauce **POMEGRANATE** inside a glass **SUR CLOCHE**, opened at the table and placed on a slice of **VIANDE** meat butter. *

Thick slices of roasted goose served with a rich sauce made from a reduction of the **COOKING JUICES** and served with homemade **BOUDIN** herbed sausages and oven-roasted crunchy chestnuts. *

Singed duck breast finished in the oven and basted with honey and wine throughout the cooking and served with a **'PUNGENT'** of onion marmalade and mulled wine sauce.

Pigeon breast stuffed with shallots **CONFIT** and wrapped in **VENTRECHE** bacon, pot-roasted in the oven with a lid then presented on an oblong puff **PASTRY SLAP**. *

Guinea fowl roasted and basted in the oven with **ALMOND ESSENCE** and saffron, removed from the bone and served with potato nests filled with wild grilled mushrooms.

Boned roasted quails brushed with honey and soy sauce then served on a mount of mashed **SWEET POTATOES** and gravy from the cooking pot

Hotch-potch of **ESSEX SPORTING** birds such as pigeon, pheasant and mallard, all singed first then braised in the oven with a red wine sauce and root vegetables.

TAGINE: North African stew of guinea fowl cooked in its own juice in an earthenware pot and served from it with minted fried couscous and **PRESERVED QUINCES**. *



Roasted Glorious Twelfth of grouse as a whole bird served on a **CROUTE SPREAD** with pate, carved at the table with milk bread sauce, fried breadcrumbs, game chips, bunch of watercress and game gravy.

Pheasant breast sauteed in butter then served on a mushy chestnut base and a red wine game sauce containing chopped **COOKED SHALLOTS** and slices of **MOELLE**. *

Marinated saddle of venison steak cooked by grilling and served on a pate spread croute with game chips, kitchen-prepared **QUINCE JELLY AND WINE GRAVY**. *

Roasted pheasant breast removed from the bone, presented in **FRIED BROWN RICE** then garnished with black cherries and a small whole baked apple.

Sweet **CORN PANCAKE**s cooked, slightly caramelised then rolled with roasted shredded duck breast and encircled with a wine reduction containing finely- chopped shallots.

Thinly-sliced roasted saddle of venison laid on an **ELDERBERRY** and juniper gin sauce, garnished with sugar glazed apples and butter-brushed pitted red cherries.

Singed quail breast wrapped in blanched leek then smoked bacon, placed in puff pastry and baked and served with a **SHERRY WINE** sauce with parsley.

Pan-fried venison fillet cut into medallions, placed on a bread croute and served with a wild cranberries, creamed sauce and a whole **BELGIAN ENDIVE** sautéed in black butter.

Grouse and goose sausages placed on an old fashion bubble and squeak surrounded with spiced brown sauce and sprinkled with chopped **FRIED SHALLOTS**.

Ravioli parcels filled with **RABBIT MOUSSE** then poached and served on a bed of wild mushrooms with a touch of red currant jelly au port wine.

Small young pigeons roasted, removed from the bone and served with **GRATED CELERIAC** and potato Rosti accompanied by red wine sauce.

TRUSSED oven roasted quails served

with a glazed apple **TATIN** served with a red wine sauce made from the residue. *

Noisette of venison cut from the fillet, sautéed then placed on rounds of black pudding and served with a **TURNIP PUREE** a la crème with cracked pepper and a red currant jelly wine sauce.

Roast saddle of hare sliced then placed on rhubarb, beetroot and onion marmalade, garnished with Savoy cabbage leaves blanched and holding a **DOLLOP OF SOUR CREAM**.

Maple and mustard glazed Aylesbury duck breast roasted, sliced and served with a garnish of sautéed salsify and **ARTICHOKE QUARTERS** flavoured with sage.

Breast of guinea fowl oven-cooked with a **TREACLE GLAZE**, placed on a mound of baby spinach with a warm sauce of finely-chopped celeriac and shallots in a balsamic wine.

Infusion of milk with a **WHOLE ONION** studded with cloves made into a bread sauce with fresh-rubbed white bread, served with roasted breast of partridge and garnished with curls of grilled smoked bacon.

Marinated quail breasts wrapped in grape vine leaves, cooked by steaming then laid on cream spinach with pomegranate seeds and **BARLEY** drizzle with game juice.

Duck breast marinated in cognac and soft green peppercorns, gently roasted in the oven then served sliced on a bed of sautéed peppers and **PEARS REDUCED** in red wine.

Prime rabbit pieces slowly roasted in the oven and served by presenting on a creamed puree of carrots **SPIKED WITH** shape Chardonnay vinegar.

Sliced breast of roasted duck served on sliced **KUMQUATS**, cooked in butter in the roasting pan with red wine and a soy-enhanced game sauce.

Guinea fowl breast cooked slowly by roasting then coated with a whiskey and **MOREL CREAM** sauce served on a light curried **BOMBAY ALOO** sliced potatoes base. *

Roasted young pigeon cooked pink and allowed to rest then removed from the bone then placed on **CRUSHED**



BUTTERED Jersey potatoes and surrounded by a **SALSA** of verte with pawpaw. *

Boned loin of rabbit, stuffed then roasted, placed on a bed of **RED ONION CONFIT** surrounded with Chanterelle mushrooms and a whiskey cream sauce. *

Steamed individual pheasant pudding made with a full suet fat base and served with a game wine sauce and pointed batons of sautéed caramelised **PARSNIPS**.

Buttered sweet potato puree topped with grilled calves liver cut as **SLIDING WEDGES** and garnished with a baked gnocchi flavoured with sage and glazed with cheese.

Venison steak pan-fried and served with a garnish of **PUMPKIN PUREE** stuffed into a blanched Savoy cabbage ball served with a blueberry meat sauce.

Puffed-up oblong shaped Yorkshire pudding filled with stewed, flaked loin of rabbit in a rich Burgundy sauce containing **PIG'S TROTTERS** and fatty lardons.

Shallow fried calf's liver topped with a shallot and white wine reduction garnished with macerated grapes and **BEETROOT JAM**.

Roast saddle of rabbit, removed from the bone and sliced, served with snails out of the shell, topped with a **TRUFFLE AND GARLIC FOAM** and the rabbit with game sauce flavoured with red currant jelly.

Marinated loin of venison steak cooked by grilling, served with blanched curly kale, finished in the oven rolled with a filling of honeyed **WINTER FRUITS** and a game wine sauce.

Pheasant breast half, sautéed, baked, wrapped in smoked bacon and puff pastry, served with a coffee and **LIQUORICE JUS** and garnished with chestnuts.

Pheasant breast **LARDED** with fatty bacon, singed then gently pot-roasted in the oven in wine, the residue used as a base to **LACQUER** the breast with tarragon and oyster mushroom cream sauce. *

Pink breasted pigeon rolled in bacon, then in a **BONED RABBIT LEG** and tied, then pot-roasted without a lid in a wine and vegetable bed and served with a shallot confit au blanc.

Sliced roasted saddle of venison served with baked buttered squash, a pea and **WHITE ONION PUREE** and soaked up with a red currant flavour sauce **DIABLE**. *

Sautéed wood pigeon breasts served on an apple compote with small spoonfuls of caper and **RAISIN PUREE** accompanied by a game white sauce flavoured with strong horseradish sauce.

Sliced ostrich breast passed through flour, egg and breadcrumb containing split almonds and **DICED APRICOT**, then shallow-fried and served with paprika cream sauce with bouquets of white peeled and piped grapes.

Rolled and stuffed saddle of rabbit, cut and sliced then placed on a mashed celeriac and potato base flavoured with **VANILLA** and surrounded by a rich game jus.

Singed pigeon breast coated with duxelle then wrapped in bacon fat and cooked **WELLINGTON-STYLE** in puff pastry and served with a game red wine sauce containing liver pate.

Round of soft black pudding topped with a good portion of chopped **COOKED APPLE** with roasted pheasant breast draped over with grilled streaky bacon and served with cider flavoured gravy.

Roasted guinea fowl breast removed from the bone then wrapped in smoked bacon and flashed-grilled and served with an apple compote and **CIDER GRAVY**.

Large chunky venison pieces marinated overnight in red wine, then dried and rolled in crushed peppercorns, flash-

fried, place on **CREAMED SPINACH** and served with red currant-flavoured game sauce.

Braised Aylesbury duck in fresh pitted **RED CHERRIES** with pink peppercorn sauce and surrounded by an array of individual mashed root vegetables.

Homemade duck and herb sausage cooked by grilling, laid on an assorted flat mushroom base and surrounded by an orange-flavoured **FROTHY CREAM** flavoured with game jelly.

Medallions of venison pan-fried then laid on a **PUREED CELERIAC** bed with folded poached leek heads, topped with slices of peppercorn and sweet corn butter on the meat when serving.

Warm roasted shredded **FALL-APART** duck cohered with threads of sweet and sour sesame oil dressing with spring onion rings and served with a few strips of **TORTILLA** a la crème. *

Venison fillet prepared as a long piece, rolled in **ROUGH BROKEN** peppercorns, roasted pink, the pan used to swill out with shallots in white wine, a pinch of paprika, malt vinegar and double cream.

Flash-roasted duck breast served with **PEELED GRAPES** in a puff pastry case and a butter sauce with chopped parsley and sweet corn nips.

Roasted guinea fowl, the breast removed and served with breaded **FRIED SEMOLINA**, grilled tomatoes on the vine and a strongly-flavoured red wine sauce.

Roasted grouse breast cut in slices and set on a fried croute with liver pate and a garnish of diced potatoes baked in **CIDER STOCK** with red onions, accompanied by bread sauce.

Sautéed breast of mallard duck **PLACED ON SAUCE** of made from elderberries, port, shallots and game jus, then garnished with caramelised orange zest.

Marinated mullet fillets in green peppercorns, garlic and shallots, enveloped in **BANANA LEAVES** then baked in the oven and served with fiery tomato chutney.

Pheasant supreme soaked in wine overnight **THEN SINGED** by sautéed, cooked and served in a rich sauce of

INIGENOUS spices accompanied by plain rice. *

Duck breast marinated in coriander powder, paprika, cumin, **TURMERIC**, salt and oil then sautéed gently and served with soft buttered noodles and a little game sauce.

Sea bass poached in a strong court bouillon placed on a bed of blanched root vegetables with **RIBBONS OF LIGHT** curried sabayon sauce drizzled over the fish.

Roasted partridge breast removed from the bone, served on a mount of red braised cabbage and garnished with **POACHED PEARS** glazed in brown sauce and a meat sauce with juniper berries.

Rabbit joints simmered gently in white wine with bacon cut in lardons, button onions, light mixture of herbs and finished and thickened with **A LIAISON OF** egg yolks and cream.

Duck breast marinated overnight in ginger, garlic, black pepper and wine then simmered together **IN GAME JUS** and thickened slightly with onion and fig puree.

Sliced thick herbed smoked wild boar sausages with a **REAL ALE CHUTNEY** and large diced deep-fried potatoes cooked in duck fat.

Guinea fowl roasted and basted with calvados and lemon thyme, the meat removed from the bone, placed on a croute spread with pate and served with a **GREEN GRAPE** sauce.

Boned quails stuffed with a fig and sausage meat filling, roasted gently in the oven and served with a **MARMALADE** and savoury meat sauce.

Braised and batted-out escalope of duck breast simmered in the oven in a peppery tomato sauce and served with a rice dish containing **GLAZED ALMONDS**.

Mixed spice and honey glazed roasted duck, cut, removed from the bone and served with a garnish of whole braised Belgian endive and a **PORT GAME SAUCE** with diced pears.

Guinea fowl roasted without the legs which are made into tarragon sausages the breast removed from the bone and served with a **GAME JUS** and a side

dish of creamed spinach.

Venison baked sausages with creamed bashed **NEAPS** and new potatoes out of their skins, **TATWS LLAETH** in buttermilk and served with **RED WINE SAUCE** and sautéed onions separately. *

Singed duck breast cooked in the oven until tender with yoghurt, cumin, turmeric, ginger paste, raisins, orange juice and **GAME STOCK** thickened with a **BEURRE MANIE**. *

Duck **FAGGOTS** of liver, **PORK SCRAPS**, onions, oatmeal and pigeon all minced together, shaped into flat buns wrapped in pork **CAUL** then pot-baked and served with onion gravy. *

Breast of wild mallard duck cooked until tender, served with stoned **DAMSONS** and apples cooked until soft with flavourings of cinnamon and ground cloves, a pot of gravy to accompany.

Braised pigeon in a sauce of honey, port wine, lemon grass and orange juice garnished separately with white boiled vegetable such as **MOOLI**, **KOHLRABI**, petit turnips and pitted dates.

Guinea fowl pot-roasted in the oven with wine and vegetables, finished with a flaked almond and breadcrumb crust and served with a cherry and **CHESTNUT TARt**.

TRIPLE BIRD BALLOTINE of whole-boned goose, stuffed with a whole boned duck stuffed with a boned baby chicken with different layers of stuffing between each bird, chilled and sliced cold.

Boned quails stuffed with chestnuts, seasoned berries, raisin and breadcrumbs, roasted, mounted on a fried rice base with a semi-sweet **RHINE WINE SAUCE**.

Duck cooked with a honey glaze, removed from the bone, sliced and served with a **PETIT ROASTED** beetroot coated a coating of crème fraiche mixed with chives.

Boned rabbit leg with a pine nut stuffing then poached in a wine stock until tender with a sauce made from the cooking liquor with **AN ABUNDANCE** of button mushrooms.

Marinated grilled venison steak served

with a creamy Armagnac sauce and bouquets of **BLUEBERRY RELISH** and roasted shelled and skinned pistachio nuts.

Roast pheasant breast, just cooked, sliced and set around a potato and cabbage cake with fruits of the forest to garnish and a game sauce to **NOURISH THE BREAST**.

Duck breast marinated in juniper berries, **FLAMBÉ WITH GIN** then slowly roasted until tender and served with a sauce made from the residue and glazed grapes in a small round tartlets.

Lone golden roasted duck breast '**MAROONED**' on a butter sauce in the middle of a plate with the edges dotted with mini-poached leek.

Sautéed fillet of venison topped with a warm **BRUNOISE** of peppers, grapefruit, orange and **BLACKCURRANTS** and served with a sharp sauce **DIABLE**. *

Breast of wood pigeon sautéed and placed on a whole-grain mustard cream with bouquets of red currant pickles and **ROASTED CASHEW** nuts.

Sautéed guinea fowl breast, placed on **BLACK PUDDING** slices with honey-glazed button mushrooms and accompanied by a game juice.

Boned double **POUSSIN** wrapped in vine leaves, pot-roasted then sliced and presented on a bed of buttered spinach with a helping of game sauce.

Roasted pheasant breast removed from the bone and laid on a bed of buttered cepes and morels and surrounded by a **TARRAGON-FLAVOURED** cream sauce.



Apricots **ROLLED IN BUTTER** and caramelised, flavoured with nutmeg surrounding crispy roasted duck on a bed of sautéed spinach.

Medallions of sautéed venison pan-fried and served with an artichoke fond filled with **POACHED OYSTERS** a la crème and a game sauce with red currant jelly on the venison.

Paprika-glazed roasted breast of pigeon laid on a **CUMIN-SCENTED** couscous bed containing sultanas and apricots and served with a light game sauce.

Roasted guinea fowl removed from the carcass and served with **WILTED BABY** butter spinach, green tagliatelle and a tarragon cream sauce.

Boned saddle of marinated hare wrapped in smoked ham then pan-fried and served with peppercorn sauce and strips of **SAUTÉED FENNEL**.

Layer of warm **CAULIFLOWER CREAM** with a breast of boned, sliced and lightly-roasted pheasant placed on top with a few deep-fried breaded mushrooms as a garnish.

Rich suet pheasant and onion **DUMPLINGS STEAMED** and served with thick game gravy and turned and shaped root vegetables such as turnips, carrots and parsnips presented as a bouquet.

Pheasant breast wrapped and roasted in **CAUL** fat on a bed of vegetables and served with a **TAPENADE** of anchovies, capers and **BLACK OLIVES** with the vegetables finely-chopped. *

Crispy roasted chicken breast with a maple syrup glaze, served with a buttermilk mash potatoes and **HEAPS OF** deep-fried parsley.

Chicken breast cooked **POELE**-style with skinned sliced cucumber and covered with a light curry sauce and garnished with **CRISS-CROSSED CUCUMBER** skin in thin strips. *

Tarragon and lemon-flavoured chicken breast cooked in the oven with white wine, wrapped in silver foil and served sliced on **FOCCACIA** with **RAISIN** and pine nut salad.*

SPATCHCOCKED chicken split in half, brushed with a barbecue glaze and grilled slowly on the under-heat

grill and served with **MELTING SAUCES**, hot in taste.*

Sautéed **TOURNEDOE** of chicken breast cooked slowly in a covered container and served with **MUSHROOM RAVIOLI** on a cream tarragon sauce. *

Spicy chicken breast char-grilled with sweet corn **LAKSA** and a baby onion **CASSOULET**. *

Battened-out chicken breast filled with veal sweetbreads then floured and sautéed and served with a morel and light **MUSTARD CREAM** sauce.

Fillet of chicken rolled in flour, egg, breadcrumbs and almonds then shallow-fried and served with baby sweet corn in crispy batter and a sauce boat of **PLUM SAUCE**.

Chicken breast stuffed with **CRABMEAT** and cooked under the grill until golden brown then placed on a cheese wine sauce and surrounded by crab legs.

Chicken breast rubbed with lemon and lime and cooked slowly in the oven in a covered container and served with lemon sauce, buttered **PAPPARDELLE** and **FEVE BEANS**. *

Glazed polenta gnocchi towers with a roasted chicken leg ballottine, wrapped in **PARMA HAM** and served with a tarragon sauce.

Sautéed stuffed chicken supreme of Swiss cheese and smoked ham set on a bed of herbed semolina with a lime and **DILL SAUCE**.

Battened chicken breast rolled with a crab stuffing baked in the oven and set on shellfish with **CLAM CREAM** sauce.

Supreme of pulp chicken scented with fresh sage, encased in a **TRELLIS PUFF** pastry parcel then baked and served on a red onion confit.

Oven roasted baby poussin glazed with spicy mustard, removed from the bone and served with a creamy almonds sauce with shaved **RED CARROTS**.

Marinated chicken breast grilled then honey glazed placed on a bed of **CONFETTI CUT** red cabbage **STIR-FRIED** with grated carrots, minced garlic and thinly-sliced onions.



Balls of lightly minced spiced chicken and vegetables cohered with egg whites, flour coated and steamed then served with a **PIQUANT** sweet and sour sauce.

A cold-roasted chicken breast sliced at angles with alternatives **LAYERS OF MANGO** then laid on a mint and honey mayonnaise with blanched cherry tomatoes to garnish.

Stuffed chicken breast with chopped broccoli and cream cheese then coated with fresh brown bread crumbs then sautéed and served with a red **CAPSICUM** cream.

Chicken marinated in spicy curry powder and paprika then sautéed in olive oil, finished with a tomato gravy and topped with **FOAMING CREAM**.

Chicken breast poached in a **VENTIENNE** sauce consisting of a reduction of tarragon vinegar, shallots, **CHOPPED CHERVIL** and white wine and topped with slices green butter of chopped tarragon and vinegar. *

Stir-fried chicken breast strips **ZEN-ZEN** containing **OYSTER SAUCE**, red wine, sweet chillies, cashew nuts, finely-chopped garlic and yellow bean sauce. *

BATTENED-OUT chicken breast filled with sautéed sweetbreads, rolled and tied then cooked in the oven with a light morel and mushroom sauce and served with boiled rice.

Chicken breast **SPIKED** with cayenne pepper and paprika, wrapped in bacon, sautéed first then cooked in the oven

and served with a relish of **SAUCE SAXOVKA**.*

CHAR-GRILLED chicken supreme
Chermoula: a North African marinade of cumin, paprika, lime leaf, saffron, parsley, garlic, shallots, ginger base, green chillies, lime and coriander with the cooked chicken being served on a couscous base.

POULE-AU-POT: stewed chicken cooked until soft with a good mixture of winter vegetables and served with the **COOKING LIQUOR** which has been reduced separately. *

A chicken leg ballotine stuffed with a breast strip, some cepes and a leek heart then roasted and served with a mushroom **CREAM VELOUTE** sauce.

A half roasted broiler chicken (poussin) with its bones removed, accompanied by a potato and **CABBAGE CAKE** and a coloured leaf salad and topped with sauce **VIERGE**. *

Chicken breast seasoned with cracked pepper and **SEA SALT**, stuffed with crab and goat's cheese, sautéed and served with wilted rocket and sauce **CAFÉ AU LAIT**.*

Grilled butterfly chicken breast that has been marinated overnight in yoghurt, lemon juice, garlic, saffron and spices then placed on **SLOPPY BAKED** rice.

Thinly-sliced chicken breast fast-fried, finished a la crème, sautéed, chopped peppers added and cheese-glazed and served with a **DUCHESS POTATO** bordering in a round earthenware dish.*

Filled spicy petit naans with chicken breast sautéed piquant style and served with a lettuce bowl mixed with **NATURAL YOGHURT**, coriander and lime juice.

Corn-fed breast of chicken pan-fried in spiced flour and presented with a tomato and garlic **TORTELLINI** in a tarragon cream jus.

Chicken roasted with an **APRICOT GLAZE** and flavoured with sage then sliced and positioned on a citrus summer salad with pecan nuts.

Chicken breast marinated **OVERNIGHT** in white wine and tarragon then slowly char-grilled and served with creamed leek heads.

A bed of oven-baked risotto with walnuts topped with a seared organic chicken breast, slightly browned and surrounded by a **SHARP TOMATO** sauce.

Flaked cooked leg of chicken in a cream sauce with mushrooms and flavoured with the aniseed scent of **SWEET CICELY** then finished au gratin.

Slowly grilled poussin **SMEARED** in mild mustard and cut a la **CRAPAUDINE**, the bird opened and flattened and the middle bones removed before serving.*

Chicken supreme wrapped in bacon, pan-fried, the cooking finished a la crème with chopped morels and presented with a spoonful of **MEAT GLAZE** in the sauce.

Poulet **WATERZOOI**: chicken pieces cooked in a **MARMITE POT** with stock, white wine and strips of white vegetables, thickened slightly then finished with cream. *

Paste parcels of lemon chicken and black olives, blanched and buttered then placed on a **FRIED LEEK** cut into strips with a bean shoot base seasoned with Maldon salt and cracked black pepper.

Smoked chicken slices laid in a fan with fingers of flat corn bread and a side bowl of **GUACAMOLE** heavily flavoured with chillies and accompanied by pepper dressing.

Sautéed chicken supreme cooked in a **PEANUT BUTTER** coating, placed on a tarragon wine sauce and surrounded by orange segments to garnish.

Thin slices of cold sautéed chicken breast with a salad of radicchio, chicory, raw sliced mushrooms, chopped parsley and julienne of **GRAPEFRUIT PEEL** all tossed together in a white vinaigrette dressing.

Diced chicken breast cooked in a sealed vessel at moderate heat with pureed onions, ginger, garlic, yoghurt, poppy seeds, chilli, bay leaf and **CARDAMOM** until tender.

Battered-out chicken breast filled and rolled with herbs, **CHUTNEY**, grated cheese and poppy seeds then deep-fried in beer batter and served with a sliced lettuce salad tossed in lemon only.

Breast of chicken floured then sautéed in oil and butter, presented on a layer of buttered spinach with **SLICED APRICOTS** with a wholegrain mustard sauce bordering the dish.

Rolled and stuffed chicken breast braised in Rioja and served on a bed of plain boiled rice with a garnish of pink grapefruit and **BLOOD ORANGE**.

BUCKWHEAT pancakes brushed with red currant jelly, lined with blanched spinach leaves, filled and rolled with diced smoked chicken a la cream and topped with drizzles of sauce hollandaise.

Individual earthenware casserole of sliced chicken breast and pigeon in rich red wine sauce cooked in a covered container and served with **CREAMED PARSNIPS**.

Boned parcels of chicken thighs rolled and stuffed with cream cheese, blended with lettuce, roasted and served with watercress sauce containing **WHIPPED CREAM** just on serving.

Chicken breast marinated in **DARK RUM** and allspice then sautéed on the stove and garnished with sprigs of cauliflower coated with chopped boiled eggs, parsley and breadcrumbs fried in butter **POLONAISE**. *

Caribbean-style chicken supreme marinated in mixed spices and liquor then pan-fried and garnished with **TROPICAL FRUITS** in a sweet and sour sauce and served with baked basmati rice.

Sealed and brown chicken **FRICASSE** cooked in the oven in a **CHICKEN** veloute sauce with young fresh vegetables and thickened with a egg yolk and cream liaison.*

Chicken supreme sautéed in flour and oil, finished in a sherry cream, garnished with mixed nuts of hazelnuts, flaked almonds and **PISTACHIO** browned in butter.

Corn-fed chicken supreme wrapped in smoked bacon then sautéed and served with a **SAGE-FLAVOURED** soft polenta base and a strong in flavour rosemary jus.

Chicken breast with a mild mustard stuffing, sautéed and placed on a creamed cabbage base and served with small potatoes in their skins and a

BLUEBERRY SAUCE.

Grilled breast of chicken presented on a **SWEET CORN NIP** veloute with fresh asparagus tips in deep-fried filo pastry then brushed with butter on serving.

Grilled marinated **POULET DE BRESSE** spit with the bone removed and served with a **RICE CAKE** fried with chopped mango flesh surrounded by a curry cream sauce.*

Warm supreme of chicken gently sautéed then laid on a **CAESAR** salad of cos lettuce, parmesan cheese shavings, anchovies, croutons, crushed garlic and diced boiled eggs.

Surf and turf of steamed breast of chicken stuffed with lobster meat and served on a bed of lobster sauce with a **LOBSTER CLAW** garnish, brushed with butter and wild rice cooked in chicken stock.

Warm brown pancakes rolled with flaked smoked chicken a la crème flavoured with **SAGE HERB** with the pancakes brushed with butter for presentation.

Breaded chicken supreme sautéed in flour containing curry powder and served with a **BANANA** and bacon roll and a side crescent of crispy small cut fried vegetables.

White chicken **MEAT SAUSAGE BOUDIN BLANC** finely minced with pork fat, mixed with some flour, egg, cream and spice put into intestine skin to form a sausage, baked and served with a white onion sauce.*

Roasted boned and stuffed leg of chicken served with a herbed jus and a side dish of mashed potatoes containing chopped sun-dried tomatoes, diced sausages and **SAFFRON FLAVOURING**.

Just-sautéed chicken breast marinated in a **CONCOCTION** of ginger, chopped chilli, olive oil, garlic, shallots, orange and lemon juice and served cold with a summer salad.

Chicken supreme rubbed with **SOY SAUCE** then cooked with butter in the oven, placed on boiled rice then served with a honey peppered sauce a la crème.

Simple chicken breast steamed plain then presented with a cream of sesame seed sauce with a garnish of de-piped

and blanched **CHERRY TOMATO**.

Stuffed chicken breast of spinach, grated cheese and onions wrapped in **BREAD SOAKED** in egg and milk then sealed in hot oil and finished in the oven, cooking gently.

Chicken on skewers with peppers, red onions then marinated in chilli and wine and oil, cooked by **GRILLING** and served with warm naan bread flavoured with coriander.

Poussin breast wrapped in Parma ham with liver pate then singed, returned to the oven and **LACQUERED** in a rich tarragon and oyster mushroom sauce.

Strips of chicken breast cooked golden the pan then used to flash with white wine, thick double cream and rubbed tarragon garnished with **PURPLE BROCCOLI** heads.

CORDON BLUE: chicken breast batted-out and filled with ham and cheese then coated in **BREADCRUMBS**, shallow-fried and served with black butter containing capers and black olives. *

Sage-rubbed supreme of chicken sautéed, cooked, placed on a bed of braised Savoy cabbage and apple and served with pork sauce containing **SMALL BALLS** of sausage meat.

Whole boneless poussin stuffed with sausage meat, mixed with pine kernels and orange zest, roasted then sliced and served with a light cream of **CHESTNUT** sauce.

Plump chicken breast **DEMI-DEUIL** poached in white wine, a cream sauce made from the cooking liquor, the



breast coated with the sauce and garnished solely with **SLICED BLACK** truffles. *

Baby poussin roasted, stuffed with a whole lemon (cut around side to let the juice escape) and herb sprigs, basting well throughout cooking, when cooked removed from the bone and sliced and served with a **LEMON SAUCE** made from the residue.

ALMOND NUT, watercress and garlic pesto used as a dip with shallow-fried goujons of chicken that have been cooked and rolled in honey and sesame seeds.

Chicken supreme split and filled with a stuffing of cream cheese, chopped parsley and garlic, coated in **BROWN FLOUR**, egg and breadcrumbs containing chopped nuts, then cooked by sautéing in oil and butter.

Minced raw chicken, soft herbs and shallots steamed in **SUET PASTRY** as a quenelle-shaped dumpling and served with a sour cream sauce puffed up with whipped cream.

Pistachio and spiced **BUTTERNUT SQUASH** mixed with béchamel used as a base to hold a grilled baby poussin rubbed with butter and herb with the carcass removed before serving.

Slowly-roasted leg of **CHICKEN LIGHTLY** salted then placed on a diced onion, celery, leek and potato base with chopped parsley to the side in a cream reduction.

Corn fed chicken breast gently sautéed in butter, the pan then used to cook **CLUSTERS OF MUSHROOMS** as a garnish, the pan then swilled with white wine and tarragon cream to mask the meat.

Whole-chicken roasted with large diced and garlic-rubbed white bread inside then removed so that when cooked it can be used to mix with chopped and **FRIED LIVER** as a garnish together with gravy made from the carcass.

Steamed chicken and vegetable **BROTH** of diced chicken breast and vegetables cooked together with white onions, **BROCCOLI HEADS**, spinach leaves, spring onions, sugar snap peas in a chicken stock. *

Pot roasted poussin cooked on a bed of vegetables and basted throughout the cooking with peach brandy served off

the bone with stewed **KUMQUATS**.

Pulp chicken breast stuffed with grated **APRICOT STILTON**, sautéed slightly then finished in a green peppercorn sauce topped with strips of smoked ham to garnish.

Pan-fried maize-fed chicken breast served with **TROMPETTES** mushrooms a la crème and a turned dariole mould of pressed buttered spinach.

Chicken breast stuffed with cheese coated in flour egg and wholemeal breadcrumbs garnished **WITH PICKLED WALNUTS** and topped with slices of herb butter.

Large chicken and herbed sausages cooked by grilling, presented on a **MASHED TURNIP** mount and surrounded with baby onions, mushrooms and accompanied by a red wine and cranberry sauce.

Chicken breast cooked **ETOUFFEE** in an individual pot with a tight-fitting lid with white wine, mushrooms, fresh rubbed herbs and cream and served at the **TABLE IN THE POT**. *

Marinated chicken supreme in lemon, onions, olive oil and saffron cooked by grilling, served with a yoghurt sauce and garnished with sautéed **PLEUROTE OYSTER** mushrooms. *

Breast of chicken stuffed with **HAGGIS** then pan-fried, served wrapped in blanched Savoy cabbage with a smooth meat sauce.

Cold sliced poached chicken breast marinated overnight in a tuna fish dressing with **DICED ANCHOVIES** and capers garnished with poached leek chunks.

Slice of foie gras pressed into a chicken breast then wrapped firmly in leek leaves, poached then allowed to cool and set over night, sliced and garnished with wine **FLAVOURED JELLY** and fancy leaves.

Stuffed chicken with morel mushrooms wrapped and cooked by steaming served with a mount of poached mussels in the shell **MASKED A LA CRÈME**.

Seared and roasted corn-fed chicken supreme with **PARMESAN WAFERS**, a roasted pepper half filled with black olives, cherry tomatoes, cucumber with



sea salt croutons and yoghurt sauce.

Tortellini **PASTE STUFFED** with cooked chopped chicken breast and cepes, cohered with a veloute sauce and served with a creamed salsify cooked in a **BLANC**. *

Breast of corn-feed chicken wrapped in smoked bacon, floured then sautéed when cooked and set on roasted red peppers with a **ROSEMARY JUS**.

Chopped cooked chicken in a cream sauce, rolled in a soft pancake then glazed in a cheese white wine sauce and topped with buttered **ASPARAGUS TIPS**.

Sautéed corn-feed chicken breast placed on a blanched fennel bed, surrounded by diced potatoes cooked in olive oil and topped with rough chopped **FLAT PARSLEY**.

Boned-out leg of chicken stuffed with sausage meat, roasted on a bed of herbed sliced potatoes and onion cooked in duck fat and served with the chicken dish as a garnish with a jus made from the **SEDIMENT**.

Chicken breast marinated in yoghurt, mustard seeds, lemon juice and honey, wrapped in **GREASE-PROOF PAPER** then silver foil, baked in the oven when cooked slice and served on a puree of aubergines.

Chicken coated in flour, egg and breadcrumbs, pan-fried in butter and served with a sauce of walnut and the red juicy fruit pomegranate using the **RESIDUE AS A BASE**.

Boned-out chicken leg stuffed and rolled with the Italian cheese ricotta and Parma ham, tied then roasted and served with herb and **GARLIC ROSTI**.

Boneless baby five-week-old single poussin roasted in a heavy Dijon

mustard coating and served with a **SLOPPY CHESTNUT**, herb and breadcrumb stuffing made from the **RESIDUE**. *

Ginger-flavoured chicken breast sautéed in butter then presented on aubergines fried lengthways with **CHOPPED CORIANDER**.

Cold sliced and boned roasted poussin breast served with piles of **HOT CELERIAC**, parsnips and deep-fried potatoes cut by hand as straw chips.

Scallops of boneless smoked chicken breast served with **BOUND BLACK** and white grapes without pipes in a dill-flavoured yoghurt.

Chicken breast stuffed with **GORGONZOLA**, browned in butter, wrapped in filo pastry then baked in the oven and served with a light cheese sauce.

Half-sautéed chicken breast finished with a **THAI RED** curry sauce and presented with steamed bok choy and fried rice with egg.

Blackleg roasted chicken with the bone removed, laid on creamed parsnips with curls of **MARKED GRILLED** smoked bacon and a cream-flavoured chicken jus.

Marinated chicken breast in walnut oil, mustard, balsamic and white wine then steamed and **COMPLEMENTED** with lemon sauce and boiled rice.

Poached free-range chicken thighs in a liquor of celery, thyme, rosemary, peppercorns, onion, leek, white wine chicken stock and **BAY LEAVES**, the thigh bones being removed before serving.

Shredded chicken marinated in **NATURAL YOGHURT**, wine and chopped chilli, cooked by grilling on skewers and served on rice with a sour cream sauce.

Famous pot-cooked **DE BRESSE** Lyon chicken breast in a sweet cream curry sauce containing **CARAMELISED FRUIT**. *

Chicken supreme Princess. Breast coated and cooked in bread crumbs, topped with **FRESH ASPARAGUS**, garnished with a **LAME** of truffle and a cordon of meat juice. *

CAJUN-flavoured chicken breast

cooked, char-grilled as kebabs with red onions, mixed peppers, button mushrooms and cherry tomatoes and served on cut **ICEBERG** with a salsa sauce. *

Sealed chicken on a patterned grill then completed in a covered pan with pink and green peppercorns, raspberry vinegar and summer berries and finished with a knob of butter and a **SPLASH OF CREAM**.

Chicken breast cut into ribbons then sautéed in butter, finished with mushroom **DUXELLE**, shallots, white wine and some folded whipped cream added just before serving and garnished with rosti potato rounds.

Breast of chicken filled with **WHITE CRAB** meat stuffing baked in a puff pastry lattice and accompanied by a pink peppercorn brandy crème sauce.

Marinated chicken breast pieces cooked on a wooden skewer on the grill and served with a warm coating of herbed **YOGHURT SAUCE**.

Steamed minced **CHICKEN BALLS** flavoured with coriander and served on a mound of boiled rice with a cream sauce containing sliced mushrooms.

Boned and stuffed chicken leg cooked in the oven then presented on a **PEA PUREE** and coated with a tarragon cream sauce.

Barrel of chicken breast rolled and stuffed with asparagus spears and herbed butter, wrapped in smoky bacon then oven-baked and served with a **LIGHT CREAM** sauce.

Orange scented chicken breast sautéed in flour and butter then carved in slices, placed on a **WARM APPLE** and chutney base then sprinkled with caramelised zest to garnish.

Leg of chicken cooked the oven in a tomato sauce with **DATES, FIGS**, olives, chillies, flavoured with turmeric and coriander and served with lemon-scented couscous.

Chicken breast stuffed with a mozzarella filling, then wrapped in Parma ham with **RUBBED SAGE** then pan-fried and presented on a bed of grilled aubergine slices cut lengthways with a herb sauce.

Slowly cooked breast of chicken by steaming then presented on a

mushroom puree, garnished on top with **STIR-FRY LEEK STRIPS** and salted cashew nuts.

Marsala-flavoured chicken breast cooked by grilling and served with cumin-flavoured **POTATO MASH** and surrounded by a cold avocado sauce.

Breast of chicken stuffed with chopped spinach, **ALE AND DIJON** forcemeat, baked slowly in the oven then served with a mustard sauce and poached dressed leek.

Chicken supreme with a **RHUBARB** stuffing then wrapped in bacon rashes roasted and served with a sage sauce containing small petit onions.

Boned butterfly chicken supreme sautéed and set on a creamy **SHERRY SAUCE** with the middle filled with cashew and peeled pistachio nuts.

Grilled boneless chicken leg brushed with grain mustard and served with poached **YOUNG LEEK** heads and covered with a cream of morel sauce.

Chicken supreme marinated in yoghurt and coconut cream overnight, removed then slowly grilled, the marinade reduced in a pan with some cream added and served with the chicken and some **STEAMED POTATOES**.

BALLOTINE of corn-fed chicken breast stuffed with pork forcemeat, roasted in the oven without colour then placed on a parsnip and potato puree **ENCIRCLED BY BOUQUETS** of tomato provençale. *

Caramelised chicken supreme with oriental dumpling and sweet soy sauce and garnished with deep-fried petit vegetable **SPRING ROLLS**.

Breast of chicken stuffed with soft cheese then wrapped in bacon, baked in the oven and served **MOUNTED** on roughly-cut and sautéed herbed vegetables.

Sautéed breast of chicken spread with **ORANGE CHUTNEY** wrapped in Parma ham, enclosed in puff pastry, baked and served with a light sweet and sour sauce.

Roasted chicken breast removed from the bone, sprinkled with almonds, browned in butter and served with blanched **KALE HEADS** surrounded by fresh white bread sauce.

Chicken breast stuffed with mushroom duxelle and liver pate and encased in bacon, cooked in the oven then cut at angles and served with **SLOPPY RISOTTO** and a cream spinach sauce.

NOTES

GAME AND CHICKEN MAIN COURSE