



Wild Game Evening
Fri 3rd & Sat 4th Feb.



Starters

The Cuan's Homemade Hunters Broth

A blend of Rabbit, Venison, Mallard, Partridge and Pheasant brought together in a Rich Tomato and vegetable Broth

Wild Boar Pate

*Served with Toasted Petit pans
With a sweet red onion marmalade*

Confit of Venison Belly

Accompanied with a spinach mousse and wild mushrooms

Roasted Saddle of Rabbit

*Marinated in wholegrain and Dijon mustard,
finished with a prune and brandy sauce*

Mains

Duo of Pheasant and Partridge

Served on a chorizo, cabbage and white bean broth

Roast Pigeon Breasts

*Served with sautéed leeks and woodland mushrooms,
finished with a rich red onion gravy*

Grilled Wild Boar Chops

Accompanied with griddled fennel and sweet plum chutney

Venison Cooked Three Ways

Medallion of haunch steak, shank and tempura battered venison liver set on a bed of sweet potato and thyme, juniper berry and red currant jus

Our venison, coming from Finnebrogue Estate only nine miles from Strangford, is a highly acclaimed product that made it's way to the Queen's 80th birthday menu!

All the remaining meats come from Portavo Estate, just across the Lough in Ballywalter. Robert Croft, Estate manager in Portavo for the past 27 years, ensures our supply of this healthy, sustainable and highly nutritious local food.



Selection of Dessert
Tea / Coffee



£34.95