



# The Goudhurst Inn Game Tasting Menu

*Friday 19th November*

## **FIRST COURSE**

Salt cured duck bacon, pickled prunes, parsley crumble,  
raspberry gel, watercress

*Wine pairing: Leslie's Reserve Red, NV*

## **SECOND COURSE**

Squab pigeon, textures of beetroot, pigeon & blackcurrant jus, malted  
pearl onions, burnt shallot purée

*Wine pairing: Springfield Chardonnay 2018*

## **THIRD COURSE**

Loin of local rabbit, saddle, bone marrow braised chicory,  
pickled apple, salted carrot, redcurrant jus, pancetta crumb

*Wine pairing: Skye's Chardonnay 2020*

## **FOURTH COURSE**

Pan seared breast of goose, celeriac purée, fondant potato,  
goose leg bonbon, plum & rose' reduction, cavolo nero

*Wine pairing: Saignée 2018*

## **FIFTH COURSE**

Treacle cured venison loin, beurre noisette pommes purée,  
pickled blackberries, girolles, port syrup

*Wine pairing: Luke's Pinot Noir, 2020*

## **SIXTH COURSE**

*Pressed apple dauphinoise, elderberry sorbet, cobnut crumble,  
poached blackberries, cobnut cream, Florentine*

*Wine pairing: Leslie's Reserve Gold, NV*

*£85 per person  
inclusive of Balfour wine flight*