



COPPER HOUSE

• BAR & BRASSERIE •

*To celebrate this key British seasonal moment,
Copper House will host
'Game Supper Club' evenings.*

*A 5-course tasting menu, including 3 game
courses. In addition to the stunning menu, dishes
will be paired to wines expertly selected from
around the world by the wine gurus at
locally based Hallgarten & Novum.*



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GAME NIGHT
DINNER MENU

MENU

STARTER

**Wild boar terrine plum chutney
ciabatta crostini**

Picpoul de Pinet, 'Heritage An 1618'
Gérard Bertrand | France

SOUP COURSE

Game consommé cheese straws

Chardonnay, Gran Reserva
Viña Echeverría | Chile

GAME MAIN

**Pan seared wood pigeon breast, dauphinoise
potatoes, wild mushroom ragout, baby leeks,
Soubise and a rich red wine jus**

Merlot, 'Origin'
Saint Clair | New Zealand

DESSERT

**Wild berry and pear crumble with
crème anglaise**

Côteaux du Layon, Domaine des Forges
Domaine des Forges | France

CHEESE PLATE

**Lincolshire poacher, capricorn goat,
blue Monday, crackers, grapes,
celery sticks and chutney**

Black Muscat, 'Elysium'
Quady Winery | USA

