



**THE  
FEATHERS**  
HOLT

*“Field to Fork” a Game Dinner by Anthony Brown*

**INTRODUCTION**

*Thyme Tartlet, Fallow Deer Heart Tartare, Crispy Shallot / Roast Chinese Water Deer, Basa Gede, Coriander Dressing / Skewer of Grilled Sika Deer, Slow Baked Mushroom, Shallot*

*Venison Sourced: Houghton Estate Deer Park*

**START**

*Duck Liver Parfait, Hazelnuts, Citrus Cured Mallard, Pickled Radish, Watercress  
Mallard Sourced: The Muggleswick Estate, County Durham*

**MID**

*Grouse Den Miso, Kohlrabi and Apple Salad, Yuzu Dressing, Sesame  
Grouse Sourced: The East Allenheads Estate, Northumberland*

**MAIN**

*Roast & Poached Partridge, Yeasted Cauliflower Puree, Cabbage Chestnut Ballotine, Bacon, Game  
Sauce  
Grey and Red Partridge Sourced: Houghton Hall Estate*

**END**

*Classic Baked Cheesecake, Mulled Hedgerow, Mirin, Anise  
Hedgerow Berries Sourced: Holt, Norfolk*

*Teas, Coffees, Homemade Chocolate Truffles, Warm Madeleines*