



THE PHEASANT HOTEL

Sample Sunday Lunch Menu | 2 Courses £28.50, 3 Courses £34.00

Starters

Soup

Jerusalem artichoke velouté, yorkshire blue cheese, pecans

Parfait

Duck liver parfait, mulled wine jelly, shaved fennel, sour dough

Salmon

Oak smoked salmon, traditional garnish, carved at the table

Beetroot

Mixed beetroot salad, yellison goats curd, red chicory, spiced lavosh cracker, candied walnuts

Prawn

King prawn, avocado and mozzarella salad, heritage tomato and basil

Main Courses

Beef

Sixty day aged sirloin, caramelised onions, yorkshire pudding, roasted potatoes

Pork

Welsh black pork loin chop, smoked butter mash, tender stem broccoli, wild mushroom and tarragon

Tagine

Red pepper and chickpea tagine, sunblush tomato, israeli couscous

Fish Pie

North sea fish pie, smoked butter mash, brown shrimp salad

Puddings & Cheese

Hazelnut

Hazelnut praline parfait, passion fruit, white chocolate, candied hazelnuts, sorrel

Chocolate

Dark chocolate tart, sweet basil ice cream, coconut tuille

Apple

Spiced apple crumble, crème fraiche ice cream, vanilla custard

Cheese

Selection of four farmhouse cheeses from the trolley (full selection available - £7.50 supplement)

To book please call Reception on 01439 771241 or email reservations@thepheasanthotel.com