



Pheasant Festive Lunch Menu

2 courses £28.50 | 3 courses £34

Available daily from 1st to 24th December (excluding Sundays)

Starter

Soup

Parsnip and preserved Autumn apple soup, herb beignets, buttermilk, sage

or

Terrine

Pressed rabbit and leek terrine, burnt leek emulsion, pickled baby beet, truffle brioche

or

Trout

Mace potted trout, lemon, caper and brown shrimp dressing, rye bread

Main Course

Turkey

Roast breast and leg of Yorkshire herb fed turkey, fondant potato, cranberry and chestnut stuffing, pigs in blankets, sautéed brussels sprouts, cranberry and bread sauce, stock pan gravy

or

Haddock

Steamed haddock and North Sea crab, mussel and fennel chowder, heritage tomato

or

Squash

Roast butternut squash, coconut and red pepper wellington, sweet lentil stew, purple sprouting broccoli

Pudding and Cheese

Christmas Pudding

Pheasant Hotel Christmas pudding, traditional cognac sauce, candied orange

or

Semifreddo

Raspberry semifreddo, meringue, hazelnut and lemon curd

or

Cheese

White Stilton, steeped apricot, Yorkshire brack, tomato and black onion chutney