



# THE PHEASANT HOTEL

## SAMPLE 5 COURSE TASTING LUNCH MENU | SUMMER 2022

**5 Courses | £55 per person | £65 Drinks pairing**

*Please note this Tasting Menu is only available at lunchtime*

### **Citrus Cured Salmon**

Citrus cured organic salmon, pollen fennel, pickled cucumber, rye bread, lemon dressing  
[Yorkshire Heart Sparkling White, Yorkshire, NV, England](#)

### **Ham Hock Terrine**

Yorkshire ham hock homemade piccalilli, watercress salad, toasted sourdough  
[Soave Classico, Italy](#)

### **Halibut**

Gigha halibut, herb potatoes, tenderstem broccoli, brown shrimp, grenobloise sauce, hollandaise  
[Assyrtiko, Jim Barry, Claire Valley, Australia](#)

### **Duck Breast**

Pan-fried duck breast, hickory smoked beetroot, sauerkraut, glazed prunes, liver parfait, cocoa nibs  
[Roserock Pinot Noir, Oregon, USA](#)

### **Black Forest Soufflé**

Cherry soufflé, dark chocolate sorbet  
[Handmade Sloemotion cherry brandy liqueur](#)

### **Cheese**

Selection of award-winning British cheese  
*£10 supplement per person*

*A discretionary service charge of 10% is added to all bills*