



The Old Pheasant Christmas Lunch Menu
2 courses + Cheese platter £59.95 - 3 courses + Cheese platter £69.95

ALL BOOKINGS WILL REQUIRE FULL PAYMENT AND A PRE-ORDER BACK BY
02/12/2024

STARTERS

Grilled Scallops (*Gluten Free*)

Succulent scallops, served with a rich garlic and lemon butter sauce on a bed of wilted spinach.
A perfect balance of fresh seafood and zesty flavours.

Ham Hock, Pickled Carrot, and Pea Terrine

A rustic terrine made from tender ham hock, pickled carrots, and sweet peas, served on a slice of toasted rye bread with a dollop of homemade onion jam for an irresistible mix of flavours.

Baked Camembert (*Vegetarian - Gluten Free Option Available*)

Creamy, indulgent camembert baked until gooey, paired with crusty ciabatta bread and a sweet chilli onion jam. Perfect for sharing or savouring solo.

MAINS

Traditional Roast Turkey (*Gluten Free Option Available*)

A Christmas classic. Juicy roast turkey served with pork and sage stuffing, accompanied by all the premium trimmings, including roasted potatoes, pigs in blankets, and a rich turkey gravy.

Beef Wellington

Prime fillet of beef, encased in a golden puff pastry, served with a decadent red wine jus and a luxurious potato dauphinois for the ultimate indulgence.

Salmon Fillet (*Gluten Free*)

Pan-seared salmon fillet drizzled with a delicate white wine sauce, served alongside sautéed baby potatoes and tender asparagus. A light yet flavourful option for your festive feast.

Mushroom and Chestnut Festive Wreath (*Vegetarian - Gluten Free*)

A savoury festive wreath made with a hearty blend of mushrooms, roasted chestnuts, and aromatic herbs. Served with a tangy cranberry compote and a drizzle of balsamic glaze, this dish is a flavourful vegetarian option that captures the essence of the holiday season.

All mains come with: Honey-Roasted Baby Carrots and Parsnips - Sautéed Green Vegetables with shallots, pancetta, parmesan, and roasted chestnuts - Cauliflower Cheese, rich and creamy, topped with golden breadcrumbs. (***Vegetarian - Gluten Free and Vegan Option Available***)

DESSERT

Christmas Pudding (*Vegan*)

Traditional rich Christmas pudding served warm, with a generous helping of smooth brandy custard sauce for a comforting, nostalgic end to your meal.

Passion Fruit Panna Cotta (*Vegetarian - Gluten Free Option Available*)

A light and creamy passion fruit panna cotta, topped with a fragrant lavender shortbread for a delicate yet tangy finish to your meal.

Chocolate Tart (*Gluten Free and Vegan*)

Decadent dark chocolate tart with a crisp pastry base, served with a scoop of velvety vanilla ice cream — perfect for chocolate lovers.

Cheese Platter (served as standard)

A carefully curated selection c
Wensleydale with Cranberries, a



ature Cheddar, Red Leicester,
ty of crackers and a tangy onion

PRE ORDER FORM

FIRST NAME:

LAST NAME:

ADDRESS:

POST CODE:

MOBILE NUMBER:

EMAIL ADDRESS:

Please tick as necessary:

	GUEST 1	GUEST 2	GUEST 3	GUEST 4	GUEST 5	GUEST 6
Grilled Scallops						
Ham Hock, Pickled Carrot						
Baked Camembert						
Traditional Roast Turkey						
Beef Wellington						
Salmon Fillet						
Mushroom and Chestnut Festive Wreath						
Christmas Pudding						
Passion Fruit Panna Cotta						
Chocolate Tart						
Cheese Platter						

Comments:	
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Customer Signature:

Date:



Old Pheasant
COUNTRY PUB & INN

Received By:

Date: