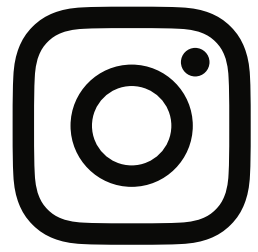


THE PHEASANT

EAT | DRINK | GATHER



@THEPHEASANTWINNERSH



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TWO COURSES - £22

THREE COURSES - £25

KIDS THREE COURSE - £16

CHRISTMAS DAY THREE COURSE AND BUBBLES - £45

STARTERS

Soup of The Day - Fresh made soup served with warm, toasted artisan bread [pb] [gf]

Santa's Nachos - Seasoned tortilla chips baked with turkey, cheddar cheese, peppers, onions, jalapeños, served with fresh salsa and guacamole [v] [gf] [pbo]

Prawn Cocktail - Jumbo prawns, with a freshly made Marie Rose sauce and served with a fresh avocado and paprika salad

Cauli Fritters - Battered cauliflower fritters served with a fresh cranberry salsa [pb]

MAINS

Christmas Dinner - Choice of roast chicken or turkey, roast potatoes, carrots, parsnips, sprouts, mixed greens, and pigs in blankets

Vegan Wellington - Freshly made veg based wellington, roast potatoes, honey drizzled carrots & parsnips, sprouts, mixed greens, and "pigs in blankets" [pb]

Santa's Burger - Turkey patty, herb-rich stuffing, streaky bacon, fresh caramelised cranberry, mayo & lettuce. [pbo] [gfo]



ASK TO SEE OUR
WINE MENU

DESSERTS

Chocolate Brownie - Goey brownie served with vanilla ice cream

Eton Mess - Crunchy meringue, whipped cream, strawberry sauce, and a selection of red berries

Christmas Pudding - Yes, we will set it on fire! [pbo]

Apple Crumble - Freshly made on site, served with Ice cream and custard [pb]



WE HAVE A BEER TO
MATCH YOUR MEAL
ASK YOUR SERVER
FOR RECOMMENDATIONS



FOOD ALLERGIES? IF YOU REQUIRE INFORMATION ABOUT THE INGREDIENTS WE USE, PLEASE ASK A MEMBER OF STAFF BEFORE ORDERING.

WHEAT & NUTS ARE USED DAILY IN OUR KITCHEN. FISH & POULTRY MAY CONTAIN BONES. ALLERGY-FREE PRODUCTS ARE PREPARED IN A KITCHEN WHERE OTHER ALLERGENS ARE PRESENT. SUBSEQUENTLY WE CANNOT GUARANTEE IT IS 100% FREE FROM ALLERGENS. PRICES INCLUDE VAT AT THE CURRENT RATE.

[PB] PLANT BASED | [V] VEGETARIAN | [GF] GLUTEN FREE

[PBO] PLANT BASED OPTION AVAILABLE | [GFO] GLUTEN FREE OPTION AVAILABLE