

Christmas Day at The Pheasant Inn

£82 per adult / Children under 12 £39 / Children under 5 £17

Glass of bubbly on arrival, followed by 3 courses with coffee and mini mince pies

Roasted celeriac, truffle and sage soup, Blacksticks Blue beignets (v)

Terrine of confit duck leg, pistachio and foie gras wrapped in Cumbrian ham, apricot jam and pain d'epice croutons

Lobster, prawn and Muncaster crab cocktail, sunblush tomato, Marie rose sauce, caviar, gem leaves and pickled cucumber

Black Pearl king scallops and smoked pork belly, pickled, roasted and pureed cauliflower, sweet golden raisins and Gewürztraminer jus

Poached ballotine of chicken, wild mushroom, white asparagus and marjoram fricassee, truffle dressing

Ravioli of wild mushroom, Delamere goat's cheese and thyme, Jerusalem artichoke puree, winter truffle and meaux mustard beurre blanc (v)

Roast breast and confit leg of Cheshire turkey, sage and onion stuffing, chipolata sausage, goose fat potatoes, traditional vegetables, rich pan roast gravy and bread sauce

Welsh Valley cannon of lamb en crouete, mushroom and truffle duxelle, creamed savoy cabbage, chateau potatoes and a port wine jus

Fillet of beef Wellington, truffle creamed potato, panache of honey roasted winter vegetables, truffle and Madeira sauce

Goosnargh duck breast, rissole potatoes, shredded sprouts and streaky bacon, crispy duck leg fritter and griottine cherry jus

Grilled fillet of Atlantic halibut, nutmeg spinach, sauteed langoustine, parisienne potatoes, roasted salsify and a caviar and lemon butter sauce

Pithivier of leek and potato, oyster mushroom and haricot bean blanc, shaved black truffle and vintage cheddar cheese fondue (v)

Traditional Christmas pudding, brandy sauce, rum butter and candied satsuma

Raspberry, Baileys and white chocolate cheesecake, gingerbread crumbs and salted caramel ice cream

Caramelised apple and vanilla tarte tatin, caramel sauce and vanilla ice cream

Hot dark chocolate fondant, orange curd, peppermint syrup and Cointreau ice cream

Boozy sherry trifle, Madagascan vanilla anglaise, kirsch cherries and Chantilly cream

Selection of Northwest cheeses, classic accompaniments, house chutney, Millers toasts and damson jelly

Deposit of £20 per person is required on booking, with remaining balance and pre-orders to be received no later than the 30th November. Deposits are non-transferable and non-refundable.

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