

Mother's Day

at The Pheasant Inn

Sunday 31st March 2019

£31 per adult | £16 under 10 years*
(*choose below menu or our usual children's menu)

Starters

Roasted heritage tomato and red pepper soup, torn mozzarella and basil pesto

Chicken liver pate, onion and dill pickle relish, toasted brioche

Scottish smoked salmon, potato blinis, lemon crème fraiche and caviar with granary bread and butter

Classic prawn cocktail, Marie rose sauce, blushed tomatoes, caviar, cucumber and toasted bread shards

Slow cooked belly pork, seared black pearl scallops, tomato and strawberry salsa, basil and balsamic

Glazed Delamere goats cheese crottin, pink grapefruit, golden raisins, beetroot and blushed tomato salad

Mains

Roast sirloin of beef, goose fat roasted potatoes, seasonal vegetables, creamed potato and pan gravy

Roast leg of lamb, goose fat roasted potatoes, seasonal vegetables, creamed potato and a rosemary and redcurrant sauce

Corn fed chicken breast, duxelle stuffed confit leg, honey and wholegrain mustard glaze, green kale and truffle mash

Pave of salmon, butter poached fondant potato, broccoli hollandaise and toasted flaked almonds

Roasted loin of cod, wild garlic and spinach, crispy cockles, parmentier potatoes and dill vinaigrette

Purple sprouting broccoli, charred red pepper and Blacksticks Blue cheese pithivier, spiced onion ketchup and house pickles

Desserts

Apple and rhubarb crumble, caramelised hazelnuts, English custard and vanilla ice cream

Sticky toffee pudding, orange confit, toffee sauce and rum and raisin ice cream

Warm dark chocolate brownie, Morello cherries, chocolate sauce and cherry crumble ice cream

Strawberry Pavlova, crème de fraise jelly, vanilla Chantilly and honeycomb

Baked New York cheesecake, berry compote and clotted cream

Selection of local cheeses, traditional accompaniments, biscuits and house chutney

Please note that a deposit of £10.00 per person is required when booking.

A pre-order will be required for bookings of 12 or more guests.

