



THE PHEASANT INN

To make a booking please
call 01829 770434 or email
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The Pheasant Inn
Higher Burwardsley
Tattenhall, Cheshire CH3 9PF
www.thepheasantinn.co.uk

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Christmas Day Menu

£99 per adult | £40 per child (ages 5-12) | £20 per child (under 5)

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

Butternut squash, feta and pumpkin seed soup with warm chestnut loaf (v) (vgo)

Smoked duck terrine, poached mandarin, warm fig, walnuts and kirsch syrup

Lobster, crayfish and prawn cocktail, gem leaf, San Marzano tomato,
Marie Rose sauce and soused cucumber (gfo)

Pan-seared scallops, black pudding, pork cheek and Granny Smith croquette
and parsnip and vanilla purée

Garlic spinach, ricotta and lemon tortellini with Parmesan, chestnut and quince (v)

Pan-seared breast of partridge, celeriac remoulade, watercress purée,
fried quail's egg and bacon (gfo)



Roasted breast and leg of turkey, roast potatoes, honey-glazed Chantenay carrots
and parsnips, sprouts, pigs in blankets, stuffing, bread sauce and turkey gravy (gfo)

Beef Wellington, gratin dauphinoise, collard greens and caramelised onions with red wine sauce

Roasted pheasant breast wrapped in bacon and stuffed with chestnut and sage
with a mushroom, leek and cider cream fricassee (gfo)

Pan-roasted turbot, celeriac and truffle purée, brown shrimp, girolle mushrooms,
pickled BBQ leek and Chianti jus (gfo)

Stuffed saddle of Welsh lamb with apricot and mushroom, fine herb and
vegetable orzotto and sauce Paloise

Mixed fruit and nut roast, roast potatoes, maple-glazed Chantenay carrots
and parsnips, sprouts, cranberry relish and vegan gravy (vg)



Traditional Christmas pudding, honey poached cranberries, brandy snap
and brandy sauce (v) (vgo) (gfo)

Dark chocolate fondant, dulce du leche, honeycomb and cherry crumble ice cream (v)

Sherry trifle, kirsch cherries, poached fruits, vanilla custard and Chantilly cream (v)

Apple and blackberry crumble, vanilla ice cream and custard (v) (vgo) (gfo)

Salted caramel cheesecake, chocolate sauce and Bailey's ice cream

Bourne's Cheshire cheese board:

smoked, unpasteurised and cloth-bound cheese selection
served with Ellesmere honey and honeycomb, Thomas Fudge wafers and celery (v) (gfo)

(v) Vegetarian (vg) Vegan (vgo) Vegan option available (gfo) Gluten-free option available.