



NEW YEARS EVE MENU

STARTERS

Portobello Mushroom Parfait With Pickled Walnuts & Truffle Toast VEA,GFA

Seared Scallops, Shallot Puree, Black Pudding, Toasted Cauliflower & Granny Smith Apple

Venison Carpaccio, Parsnip Puree With Parsnip Crisps, Pickled Vegetables & Horseradish GF

MAINS

Roasted Duck Breast & Potato Rosti With Jerusalem Artichoke Puree, Buttered Kale, Sour Cherries & Jus
GF

Hake Wrapped in Serrano Ham With Wild Mushroom, Wilted Spinach, Potato Gnocchi & Burnt Butter
Sauce GF

Harissa Butter Portobello Mushroom Kiev With Sautéed Tenderstem Broccoli, Butter Bean & Roasted
Garlic Mash VE

DESSERTS

Rich Chocolate Fondant With Raspberries & Vanilla Ice cream

Lemon Meringue Pie.

Individual Cheese Plate -

Two Seasonal Cheeses Served With Fruit, Chutney & Crackers

HAPPY NEW YEAR FROM MEG, JAMES & ALL OF TEAM PHEASANT



Please advise a member of staff of any
dietary requirements & intolerances

A discretionary 12.5% service charge is added
to all tables

GF - Gluten Free, GFA - Gluten Free Available, VE - Vegan
VEA - Vegan Available, V - Vegetarian

www.pheasantgc.com
pheasant@nutwoodpubs.com
Follow us online  