



## FESTIVE MENU

### STARTERS

- Celeriac & Quince Soup Topped With Toasted Walnuts £6.75 GFA  
Venison Tartar, Egg Yolk, Nasturtium Leaves With Fried Sourdough £9.50 GFA  
Whipped Goats Cheese With Peach, Hazelnuts, Kale & Cinnamon Dressing £7.25 GF, V  
Smoked Salmon, Horseradish Creme Friache, Pickled Vegetable & Potato Cake £7.50  
Crispy Duck Bon Bons With Gouchujang Mayonaise, Pickled Chili, Spring Onion & Coriander Cress £8  
Baked Camembert With Pecans, Honey & Warm Bread £13 GFA

### MAINS

- Roast Turkey With Pistachio & Apricot Stuffing, Pigs In Blankets, Roast Potatoes, Chantaney Carrots, Braised Cabbage & Brussels Sprouts £18  
Portobello Mushroom Stuffed With Stilton & Chestnuts Roast Potatoes, Chantaney Carrots, Braised Cabbage, Brussel Sprouts £15 V, VEA  
Venison Bourginon, Chestnut Mushrooms, Carrots, Pearl Onions, Lardons, Red Wine, Pomme Puree & Fresh Horseradish £23 GF  
Soy & Mirin Glazed Salmon With Sticky Jasmine Rice, Bok Choi, Fresh Chili & Spring Onion £24 GF  
Beer Battered Haddock, Hand Cut Chunky Chips With Crushed Peas & Tartar sauce £16  
Beef burger, Crispy Smoked Bacon, Camembert & Caramelised Onion With fries & Side Salad £15.50 GFA, VEA  
Gammon Steak, Roasted Pineapple, Fried duck eggs & Hand Cut Chunky Chips £14

### DESSERTS

- Christmas Pudding With Brandy Ice Cream £6.75 V  
Cherry & Almond Bakewell Tart With Vanilla Ice Cream £7 V  
Nutella & Baileys Cheesecake With Pouring Cream £7.50 V

*WE WISH YOU A MERRY CHRISTMAS & A HAPPY NEW YEAR FROM MEG, JAMES & ALL THE TEAM*

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

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