

***Christmas at The Pheasant Brill***

To Start

Red Lentil & Winter Vegetable Broth, Sage Croutons **V VG GF**

Classic Prawn Cocktail, Marie Rose Sauce, Crispy Focaccia **GF**

Terrine Of Bucks Game, Oxford sauce, Pickled Vegetables

Grilled Portobello Mushroom, Spiced Tabouleh, Roasted Sweet Pepper Sauce **V VG**

Oak Smoked Salmon, Watercress & Potato Salad, Lemon & Caper Dressing

Main Event

Traditional Roast Turkey, Sage & Apricot Stuffing, Pigs in Blankets, Roasting Juices **DF GF**

Local Venison Wellington, Bourguignon Sauce

Baked Salmon Supreme, Brioche Parsley Crust, Tomato Butter Sauce **DF GF**

Pheasant Ballotine, Wild Mushrooms, Oatmeal & Barley

Roasted Root Vegetable Nut Roast En Croute, Onion Confit Gravy **V VG**

Roast Potatoes & Festive Vegetables V VG DF

Dessert

Traditional Christmas Pudding with Brandy Sauce **V VG**

Festive Eton Mess, Seasonal Flavours & Fresh Fruits

Toffee Crisp Cheesecake

Poached Fruits, Mulled Wine Sorbet **V VG**



Tea, Coffee & Mince Pies

£38 for 3 Courses / £30 for 2 Courses

All of our food is cooked fresh to order, we appreciate your patience during busy periods.

Key GF- Gluten Free DF - Dairy Free V – Vegetarian VG – Vegan
Any listed in red can be adapted to accommodate.

Available from the 2nd - 24th December.

A non-refundable deposit of £10 per head will be required to secure your booking. We will contact you prior to your booking for your pre-order & dietary requirements.

To Book email us at info@thepheasantbrill.co.uk Or Call 01844 239370