



PARTY MENU

ARTISAN BREADS, FLAVOURED BUTTER & REDUCED BALSAMIC

MIXED OLIVES WITH OREGANO & GARLIC

CHARGRILLED PADRON PEPPERS, SMOKED SEA SALT & CRACKED BLACK PEPPER

STARTERS

SEARED SCALLOPS, *shallot puree, crispy shallot rings, onion powder & grilled lemon dressing*

MARLBOROUGH MUSHROOMS, *garlic cream sauce, toasted brioche & crispy hens egg*

BEEF CARPACCIO, *rocket & parmesan salad, chilli and lime dressing*

SALT & PEPPER SQUID, *sweet chilli sauce, lemon & coriander*

MAINS

TWICE BAKED BLUE CHEESE SOUFFLE, *spinach, caramelised red onions, salsify chips & candied walnuts*

3 BONE RACK OF LAMB, *potato rosti, seasonal greens, rosemary & red wine jus*

8 OZ CHARGRILLED RIBEYE, GARLIC BUTTER, *triple cooked chips, peppercorn sauce, confit garlic, rocket & parmesan salad*

ROAST MONKFISH, *curried lentils, charred onions, slow roast tomatoes, coconut sauce*

CHARGRILLED CHATEAUBRIAND TO SHARE, *16oz of Wiltshire beef with garlic butter, confit garlic, triple cooked chips, rocket and parmesan salad, brandy peppercorn sauce, béarnaise & red wine sauce*

PUDDINGS

HAZELUT & CHOCOLATE SAUCE, *chocolate crumble, raspberry coulis & hazelnut ice-cream*

RHUBARB SORBET, *poached rhubarb, burnt cream & ginger shortbread*

APPLE TART TATIN TO SHARE, *caramel sauce & vanilla ice-cream*

A SELECTION OF ENGLISH CHEESES, CRACKERS, GRAPES, CELERY, PICALILLY & PEAR CHUTNEY

2 COURSES £34 3 COURSES £40

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All our dishes are made in-house. Please advise a member of our team of any dietary requirements or allergens