



CHRISTMAS DAY

A GLASS OF LAURENT- PERRIER LA CUVÉE ON ARRIVAL

STARTERS

PARSNIP & APPLE SOUP, *toasted almonds, artisan bread*
PAN SEARED SCALLOPS, *butternut squash purée, black pudding, apple, pea shoots*
HOMEMADE GAME TERRINE, *apple & sultana chutney, toasted bloomer*
ROASTED BUTTERNUT, PEAR & WALNUT SALAD, *grilled goat's cheese, raspberry dressing*

MAINS

ROAST TURKEY CROWN, *cranberry & sausage stuffing, pigs in blanket, bread sauce, red wine jus*
PAN ROAST MONKFISH, *cranberry, smoked bacon & pinenut stuffing, charred gem lettuce, Cornish mussel & white wine sauce*
CHARGRILLED FILLET OF BEEF, *mushroom & shallot duxelle, cherry tomato, Parma ham shard, Parmesan puff pastry Disc, port wine sauce*
ROASTED MEDITERRANEAN VEGETABLE WELLINGTON, *Marlborough mushrooms & leeks, red pepper sauce*

All mains are served with garlic and herb roast potatoes, honey roast roots and sautéed sprouts with chestnuts

PUDDINGS

TRADITIONAL CHRISTMAS PUDDING, *brandy custard and redcurrants*
CHOCOLATE FONDANT, *chocolate sauce, fresh raspberries, Cornish clotted cream*
ICED CHOCOLATE AND BANANA PARFAIT, *coffee sauce, chocolate crumb, black cherries*
TRADITIONAL SHERRY TRIFLE
CHEESEBOARD, *a selection of English cheese served with celery, grapes, piccalilli, quince jelly & biscuits*

COFFEE & MINCE PIES

£95 PER PERSON

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