

# The White Pheasant

BY CHEF CALVIN HOLLAND

## CHRISTMAS DAY MENU



### NIBBLES

House Focaccia , Mixed Olives, Flavoured Popcorn

### STARTERS

Searred Pigeon, Celeriac Puree, Smoked Bacon, Braised Lentils, Red Wine Jus  
Celeriac & Artichoke Velouté, Pickled Apple, Walnut, Black Truffle (V) (GF)  
Mussels, Cooked With Chorizo, Suffolk Cider Cream Sauce, Toasted Focaccia

### White Pheasant Christmas Table Sharer

Roast Norfolk Turkey, Sirloin Of Beef, Braised Lamb Shepard's Pie & Cranberry, Chestnut, Mixed Seed Nut Roast  
Accompanied By Cranberry & Onion Stuffing, Pigs In Blankets, Honey Roasted Carrots, Charred Greens, Sprouts,  
Smoked Bacon & Chestnuts with Smoked Cauliflower Cheese, Yorkshire Pudding & Red Wine Gravy

### PUDDINGS

Salted Caramel Tart, Vanilla Ice Cream  
Clementine & Gingerbread Trifle  
Traditional Christmas Pudding, Brandy Custard  
Selection of Saffron Ice Cream, Honeycomb Cookie

---

**Including Mini Mince Pies**

**£110 per person**

If any of your party has allergies, please make a member of staff aware before ordering any dishes, as most dishes can be adapted.

Menu served Saturday 25th December - 12.00 to 14.00