

The White Pheasant

BY CHEF SERGHEI ALBOT

“EARLY BIRD”

Thursday to Saturday

18.00 - 19.00

3 courses - £25.00 per person

STARTERS

Turkey and Pork Terrine, Cranberries & Focaccia Crisp

Creamy Celeriac Soup, Toasted Focaccia, Herb Oil

Lamb Croquettes, Salsa Verde, Pickled Fennel, Pea Shoots

MAIN COURSES

Chicken Supreme, Charred Hispi Cabbage, Parsnip Puree, Jus

Mussels Cooked In Cider, Leeks & Chorizo & House fries

Roasted Butternut Squash & Sage Risotto, Parmesan Crisp

PUDDINGS

Dark Chocolate Mousse, Dulce De Leche, & Honey Granola

Sticky Toffee Pudding, Vanilla Ice Cream, Candied Pecan Crumb

Vanilla Rice Pudding, with Morello Cherry Sorbet & Jam

DELI

Please feel free to browse our Deli whilst with us at The White Pheasant. We are proud to be working with local suppliers from across East Anglia, with our bread and cakes freshly made in-house by our talented chefs.

If something takes your fancy, please bring it to the till for payment. If you would like one of our fresh products please make a member of staff aware and they will box this up for you or prepare it for you to eat at your table.

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 Thursday - Saturday 18.00 to 19.00