

The Wild Pheasant Hotel & Spa

Dinner Menu Saturday 26th April 2014

Breads to Start

Starters

Roasted Parsnip & Apple Soup

With Cibatta Croutons

Peppered Mackerel Salad

With Red Onion Potatoes and an Herbed Butter Cream Sauce

Smooth Chicken & Orange Pate

Melba Toast and Marmalade

Mains

Roast Peppered Welsh Ribeye of Beef

With Fondant Potato, Roasted Root Vegetables and a Port Wine & Shallot jus

Grilled Fillet Of Salmon

With Garlic & Cream Potatoes, Braised Fennel, Roasted Balsamic Vine Tomatoes and Herb Oil

Asparagus & Garden Pea Papadella

With a White Wine Cream Reduction, Basil Pesto and Parmesan Crisps

Sweets

Sticky Toffee Pudding

With Butterscotch sauce and a Vanilla & Spiced Fruit Ice-cream

Wild Berry Pavlova

With Chantilly Cream and Raspberry Coulis

Cappuccino Crème Brulee

With Sugared Shortbread

Tea & Coffee

Cheese Board

Cheddar, Stilton, Brie & Cheshire

All served with Oat Cakes, Biscuits, Apples, Celery, Grapes & Chutney

(Placed in the centre of each table for sharing)