



THE PHEASANT
Valentines Dinner

Saturday 11th February & Tuesday 14th February 2012

£35.00pp

Champagne Cocktail on Arrival

STARTERS

Oysters Rockefeller

Poached Oyster's baked with Spinach & Bacon and Topped with Cheese
Individual x 3 or to Share x 6

Hot Strawberry & Pepper Soup
with a Watermelon & Suffolk Prosciutto Crostini

Whole Baked Camembert
With Celery Hearts, Blood Orange Compote & Poppy Seed Bread

Antipasti Meat Platter,
Smoked Salmon, Halibut, Salt Beef, Suffolk Prosciutto Olive Tapenade,
Sun-dried Tomatoes with Prawns

MAINS

Beef Wellington to Share
With Three Root Vegetable Mash, Creamed Leeks and Beef Gravy

Fillet of Sea Trout
With a Warm Nicoise Salad

Supreme of Chicken With Sweetcorn Succatash
(Sweetcorn, Courgette, Bacon & White Wine,)
and Creamy Mashed Potato

Duck Breast with a Light Chocolate Oil
Fennel & Orange Tart, Sautéed Cabbage & Bacon

Butternut Squash & Goats Cheese Crumble
New Potatoes, and a Dill Salad

DESSERTS

Crepes Suzette with Vanilla Ice Cream

Chocolate Fondue to Share
With a Selection of Fruit

Selection of Cocktail Jellies with a Pineapple Soup
The Pheasant Cheeseboard