

The White Pheasant

BY CHEF CALVIN HOLLAND

Our Anniversary 7 Course Tasting Menu and Wine Pairing

Thurs 11th & Friday 12th August

7pm Arrival

£89.95 PP

- UPON ARRIVAL -

Glass of Champagne

- To Snack On -

White Pheasant Signature Bread, Olive Oil and Balsamic Vinegar

- To Start-

Sweetcorn Velouté, Chicken Ruscoffe, Chorizo Jam, Shallot Pickle

Stonemason Unwooded Chardonnay 2016 (Au)

- Fish -

Sea Bass Ceviche, Vanilla Gooseberries, Avocado & Parsley

Alpha Zeta Pinot Grigio 2021 (I)

- To Follow -

Roasted Cauliflower, Curried Madras Puree, Shallot & Spring Onion Salad,
Coriander Oil

Terrassas D'Alleutier - Blanc 2018 (Fr)

- Main -

Lamb Two Ways—Rump & Shoulder, Roasted Carrots, Black Olives,
Creamed Potato, Mint Jus

Swartland Winemakers Reserve Syrah 2020 (Sa)

- Pre Dessert -

Poached Pear, Yoghurt Foam, Gingerbread

- To Finish -

Lemon Curd, Meringue, Buttermilk & Basil

Peter Lehmann Barossa (Au)