



THE
PHEASANT
INN
ALLITHWAITE

Winter Event Menu

**QUIZ
NIGHTS**

Continue on the **FIRST**
FRIDAY OF EVERY MONTH
at 8-30pm.
£2 entry

Tapas Week

Monday 11-15th November
Monday 22nd-26th January
Monday 26th-29th February

Meat

Jack Daniel's™ BBQ marinated pork ribs,
Meatballs in a spicy marinara sauce,
Chip shop sausage with curried mayo,
Mini black pudding fritters with sea salt and HP relish,
Salt 'n' pepper crispy chicken,
Mini Higginson's pork sausages with grain mustard mayo

Vegetarian and sides

Diced and fried potatoes with spicy tomato sauce and garlic aioli,
Parmesan topped chunky chips. Skin on fries,
Tempura vegetables with curried mayo,
Spiced cauliflower fritters with spiced mango Mayo,
Garlic ciabatta with Cheddar cheese,
Superfood salad bowl,
Beer battered onion rings.

6 dishes £39-95
enough for two to share
as a light meal. Choose up
to four from meat, fish and
cheese sections and at least
two from vegetarian and sides.
Tapas specials will also
be available on our
chalkboard.

Fish

King prawns sauté in garlic and chilli butter,
King prawns sauté in garlic butter with chorizo,
Beer battered haddock goujons with tartare sauce,
Crispy king prawns with Vietnamese dipping sauce,
Wholetail breaded scampi and tartare sauce,
Prawns in Marie Rose sauce upon shredded lettuce.

Cheese

Loaded fried halloumi with sweet chilli, mayo & fresh herbs
Panko breaded brie with cranberry relish,
A selection of cheese with biscuits and chutney,
Garlic and Cheddar cheese baked mushrooms finished with Panko breadcrumbs.
Mac n Cheese

Why not finish with tapas style desserts - 4 dishes £15

Berry Eton mess
Lemon posset
Chocolate brownie
Cartmel sticky toffee pudding
Cartmel sticky ginger pudding
Homemade fruit crumble
Cheese and biscuits

Brothers of Swing

£44-95 per head. Booking and preorder essential. £10 deposit

Friday 8th December 8pm

Sweet potato and chilli soup with veggie crisps. GF

Salt 'n' pepper tempura king prawns with a soy, honey and chilli dipping sauce finished with coriander and chilli. GF DF

Potted duck with crushed pistachios and cornishons, with crostini. GF
Caprese salad with balsamic glaze. GF

Bacon wrapped Cumbrian chicken breast stuffed with cranberry and sausage meat finished with a port sauce. Served with creamed brussel sprouts and crispy fried potatoes.

Boeuf brisket bourguignon - slow braised brisket of beef in a rich red wine sauce with pancetta, shallots and garlic. Served upon mashed potatoes GF DF

Haddock Kiev- panko breaded haddock fillet seeped in garlic butter with chips, tomato and basil salad and garlic tartare sauce.

Roasted spiced cauliflower steak with crushed cashews and bbq pulled celeriac. GF DF

Festive meringue roulade with Belgian chocolate and boozy cream,
Cartmel sticky toffee pudding and Brucciani vanilla ice-cream,
Raspberry lemonade sorbet with fresh raspberries and white chocolate shortbread,
A selection of regional cheese, biscuits, butter and chutney.

£44-95 per head. Booking and preorder essential. £10 deposit

Stay the night - brothers of swing entertainment and three course dinner, bed and breakfast £190 per couple, two nights to include brothers of swing dinner, bed and breakfast £275 or stay three nights to include brothers of swing dinner, bed and breakfast £350.

Enjoy a relaxed meal and an evening of entertainment with 'The North-West's number one swing singing duo,' covering melodic harmonies by Frank Sinatra, Robbie Williams and Michael Buble as well as modern classics by Olly Murs, Neil Diamond and many more.

Festive Lunch

**£19-95
per head**
Booking and preorder
essential.
£10 deposit.

With Christmas Songs and Bingo
Monday 11th December 12-30pm

Peter Willacy's Fylde coast butter roasted turkey breast, bacon wrapped chipolata roll and chestnut stuffing. Served with all the trimmings. GF DF
Chickpea and sweet potato bake with cranberry relish. Served with all the trimmings. V

Fresh beer battered haddock in crisp beer batter with chips twice cooked in beef dripping and mushy peas. GF DF

Traditional Christmas pudding with Courvoisier sauce.

Winter berry posset with English whipped cream GF

A selection of regional cheese, biscuits, butter and red onion marmalade.

Festive Menu

**3 courses
£28-95**
**2 courses
£23-95**
Booking and preorder
essential.
£10 deposit.

Homemade soup of the day with ciabatta bread V,

Traditional prawn cocktail with flakes of hot smoked salmon,
Marie Rose sauce and brown bread and butter GF DF,

Black pudding in a grain mustard and cream sauce finished with poached egg and
crisp bacon.

Peter Willacy's Fylde Coast turkey and home roast honey & grain mustard glazed
ham, stuffing, pig in blanket and turkey gravy. Served with vegetables, mashed
and roast potatoes. GF DF

Chickpea and sweet potato bake with a cranberry relish, vegetables, mashed and
roast potatoes. GF DF

Traditional Christmas pudding with a rich brandy sauce,

Knickerbockerglory, GF

Cartmel sticky toffee pudding and Brucciani vanilla ice-cream,
Regional cheese, biscuits and butter.



Breakfast with Santa

Saturday 16th December 9-30am

Enjoy a family Christmas themed breakfast with a visit from
Father Christmas

£25 per child includes a gift and £15 per adult includes
breakfast and a Buck's Fizz or juice and a tea or coffee.

Booking and pre-payment essential.

**Festive turkey meals available throughout
December on the specials board.**

Christmas Day Lunch

Buck's Fizz and canapés on arrival

Honey roasted parsnip soup with chestnuts. GF DF

Salmon, crab and prawn cocktail GF

Layers of hot smoked salmon, crab, prawns, mango and avocado with brown bread and butter. GF

Hot smoked pheasant breast, caramelised hazelnut, charred thyme and orange salad. GF DF

Poached pear, Blacksticks blue cheese and walnut salad with balsamic glaze. GF DF

Peter Willacy's Fylde coast butter roasted turkey breast and leg meat with bacon wrapped chipolata roll and chestnut stuffing. GF DF

Slow roasted lamb shoulder with a port and red wine sauce with winter berry compote. GF DF

Baked salmon fillet with pickled cranberries, parsley and pistachios. GF DF

Chestnut, spinach, leek and blue cheese bake GF

Traditional Christmas pudding with brandy soaked fruits and Courvoisier sauce.

Millionaire's Belgian chocolate and salted caramel pot - served with shortbread.

Vanilla creme brûlée with berry compote and shortbread GF

A selection of regional cheese, biscuits, butter and chutney.

£84-95 Adults
£47-95 Under 16s
Booking and preorder
essential.
£40 deposit per head.

New Years Eve Dinner

Chipotle chicken, chickpea and sweet potato soup, GF DF
Cartmel Valley smoked salmon, horesradish creme fraiche and beetroot.

Spiced cauliflower fritters with spicy mango Mayo. GF/V

Jack Daniel's BBQ Pork ribs with ciabatta.

Cumbrian chicken breast wrapped in bacon in a creamy cider, smoked applewood and leek sauce.
Served with twice cooked chips and green beans. GF

Higginson's beef fillet medallions (4/8oz) with garlic sauté mushrooms, cherry tomatoes and baby potatoes. Finished with crispy fried onions and a drizzle of peppercorn steak £7-50 4oz and 8oz
£15-00 supplement applies

Roasted butternut squash with garlic lentils, jewelled rice, crispy onions and harissa yoghurt. GF DF
Beef rendang- A spicy Indonesian style coconut stew made with Cumbrian beef served with steamed rice and green beans. GF DF

Goan style fish stew- a fragrant spiced coconut stew with haddock, king prawns and mussels.
Served with rice. GF DF

Zesty lemon cheesecake with crushed meringue and ice-cream.

Cartmel sticky ginger pudding with Brucciani vanilla ice cream.

Sweet Merlot poached pear with dark Belgian chocolate sauce and ice-cream. GF DF

A selection of regional cheese, biscuits, butter and red onion marmalade.

Stay the night with us for £225 to include
New Year's Eve Dinner, bed and breakfast.
£300 two nights to include New Year's Eve
Dinner, bed and breakfast or £375 three
nights to include New Year's Eve Dinner, bed
and breakfast.

£44-95
per head
Booking and
preorder essential.
£10 deposit.

Valentine's Day

Wednesday 14th February

Treat your loved one to dinner out - and we'll treat you to a bottle of house wine when two of you enjoy three courses off our main menu or specials board.

Duncan Heather

Friday 23rd February 8pm

This experienced artist has a breathtaking tenor voice, warm personality and unique theatrical flair and delivers a great performance.

French onion soup with a Parmesan crouton GF DF

King prawn kebab with pea brûlée GF DF

Fried halloumi with caramelised walnuts and honeyed yogurt GF

Ham hock terrine with crispy croutons, rocket and caramelised red onions

Treacle marinated beef cheek in a rich red wine and port sauce, mashed potatoes and buttered scallions GF DF

Honey and orange fried seabass fillet with puy lentils and watercress GF DF

Chicken Kiev- garlic butter seeped chicken breast in panko breadcrumbs with creamy slaw and twice cooked chips

Wild mushroom piccata- fettuccine with white wine, parsley and garlic. Finished with Parmesan topped croutons. V

Zesty lemon and lime cheesecake with lemon curd, meringue shards and vanilla ice-cream.

Orange and cinnamon infused bread and butter pudding with double cream vanilla custard

Cartmel sticky toffee pudding with vanilla ice-cream.

A selection of regional cheese, biscuits, butter and chutney.

£44-95
per head
Booking and preorder
essential.
£10 deposit