



THE
PHEASANT
INN
ALLITHWAITE

Winter 2026/27 Events

Tapas Weeks

November Monday 9th to Saturday 14th
Monday 23rd to Saturday 28th
January 18th to Saturday 23rd
February 1st to Saturday 6th
March 1st to Saturday 6th

Christmas Quiz

Friday 18th December 9pm

The Big Sing

Wednesday 9th December

Brothers of Swing

Friday 4th December

Festive lunch, songs and bingo

Monday 14th December 12.30pm

Winter Stays Promotion

From November to March stay
3 nights for the price of two!

Dinner, bed and breakfast for two people £170 for a one night's stay
or £320 for two nights or £420 for three nights in November and January.
Excludes special events and festive period.

Check in from 3pm and book in for your evening meal. Enjoy a delicious meal for 2,
choosing anything from our main menu or specials board! Enjoy a peaceful nights sleep
in one of our luxury en-suite guest bedrooms and wake up to a freshly cooked breakfast.

Direct bookings only! Call us on 01539532239
Or visit our website www.thepheasantinnallithwaite.co.uk



Tapas Week

November Monday 9th to Saturday 14th

Monday 23rd to Saturday 28th

January 18th to Saturday 23rd

February 1st to Saturday 6th

March 1st to Saturday 6th

MEAT

Ham and cheddar croquettes.

Jack Daniel's marinated pork ribs, **GF DF**.

Black garlic and brisket cheeseburger sliders.

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.

FISH

Haddock and hot smoked salmon fishcake bites with tomato salsa.

King prawns sauté in garlic and chilli butter, **GF DF**.

Steamed mussels in garlic, white wine and parsley sauce **GF**.

Beer battered haddock goujons with tartare sauce, **GF DF**.

Crispy salt 'n' pepper king prawns with sweet chilli.

Wholetail breaded scampi and tartare sauce.

Spiced mango prawn cocktail **GF**.

CHEESE

Baked feta with honey and sesame **GF**.

Hot honey halloumi fries **GF**.

A selection of cheese with biscuits and chutney.

Garlic and Cheddar cheese baked mushrooms finished with Panko breadcrumbs.

Loaded fried halloumi with sweet chilli, mayo & fresh herbs, **GF**.

Goats cheese fritter bites with caramelised red onion marmalade **GF**.

VEGETARIAN AND SIDES

Greek salad with feta, olives, tomato and cucumber **GF**.

Diced and fried potatoes with spicy tomato sauce and garlic aioli **GF**.

Parmesan topped chunky chips **GF**.

Loaded fries with bacon lardons, cheese and garlic aioli **GF**.

Tempura vegetables with curried mayo.

Spiced cauliflower fritters with spiced mango Mayo **GF**.

Olives **GF DF**.

Filbert's rosemary roasted almonds & salt 'n' pepper cashews **GF DF**.

Garlic ciabatta with Cheddar cheese.

Superfood salad bowl **GF DF**.

Beer battered onion rings **GF DF**.

6 dishes £42-95 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.

DESSERT

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

Berry Eton mess **GF**

Lemon posset **GF**

Chocolate brownie

Cartmel sticky toffee pudding

Cartmel sticky ginger pudding

Homemade fruit crumble

Cheese and biscuits



Festive Fayre



Available throughout December

FESTIVE MENU

Homemade soup of the day ciabatta bread and butter.

Prawn Cocktail

With flakes of hot smoked salmon, lettuce, spiced mango mayo, brown bread and butter **GF DF**.

Lancashire black pudding
crispy bacon, rocket, honey and mustard dressing.

Panko breaded Brie
Cranberry sauce.

Peter Willacy's Fylde coast roast turkey and home roast honey glazed ham with a pig in blanket, chestnut stuffing, turkey gravy, fresh vegetables, roast and mashed potatoes **GF DF**.

Chickpea and sweet potato bake **V GF DF**. Cranberry relish, veggie gravy, fresh vegetables, roast and mashed potatoes.

Fish and Chips **GF DF**.

Crispy beer battered fresh haddock fillet, twice cooked chips, mushy peas **GF DF**.

Traditional Christmas pudding
Brandy cream sauce.

Homemade Fruit Crumble
Vanilla custard.

Winter Berry Eton Mess
fresh whipped cream, meringue, winter berry compote **GF**.

A selection of regional cheese
Biscuits, butter, red onion marmalade.

Our festive 3 course menu is designed with Christmas parties and get-togethers in mind. For bookings of 6 or more between 1st-29th December. Reservation, £15pp deposit and pre-orders required. Excluding Sundays, Friday 4th December, Christmas Day and Boxing Day.

2 Courses £26-95. 3 Courses £31-95.

FESTIVE DRINKS, COCKTAILS AND BRUNCH

AVAILABLE 12-4 THROUGHOUT DECEMBER, EXCLUDING SUNDAYS, CHRISTMAS DAY & BOXING DAY. PERFECT FOR THOSE FESTIVE GET-TOGETHERS!

Turkey and cranberry bon bon, honey glazed pigs in blankets, breaded brie with cranberry sauce & Christmas dinner loaded fries.

£15.95 per person



FESTIVE CIABATTA'S AVAILABLE THROUGHOUT DECEMBER

Turkey, stuffing & Cranberry with a pig in blanket.

Brie, Bacon & Cranberry with a pig in blanket.

Brie & Cranberry with rocket leaves.
£12.95

Served with twice cooked chips or a cup of homemade soup. Upgrade to Christmas dinner loaded fries £3.

**Available throughout December
12-4pm (excluding Sundays).**



FESTIVE COCKTAILS & BEVERAGES AVAILABLE THROUGHOUT DECEMBER

Get merry and indulge in one (or two!) of our festive cocktails and hot drinks;

Warm mulled wine garnished with orange.

Mimosa- Prosecco and orange juice.

Mistletoe mule- vodka, mulled wine and ginger beer.

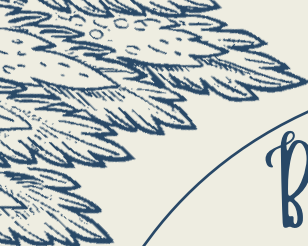
Ginger nojito- a non alcoholic twist on the classic mojito.

Bailey's Irish cream latte with English whipped cream.

Belgian hot chocolate with Courvoisier.

All priced individually





Brothers of Swing

Friday 4th December 8pm

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.

Crispy Turkey & Cranberry Bon Bon
Sage aioli, pickled winter slaw.

Smoked Salmon, potato & dill croquette
Horseradish crème fraîche, cucumber ribbons.

Roasted Butternut Squash & Sage Soup
Whipped goat's cheese, pumpkin seeds **V**.

Watermelon and feta salad
Balsamic dressed rocket, watermelon & chilli dressing **V GF**.

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Slow-Braised Beef Brisket
Twice cooked chips, honey-glazed heritage carrots,
red wine & cranberry jus **GF DF**.

Chicken Supreme Wrapped in Parma Ham
Chestnut and sage rosti, root vegetables, tarragon cream sauce **GF**.

Pan-Roasted Cod Loin
Potato fondant, braised leeks, Prosecco cream sauce **GF**.
Wild Mushroom, Chestnut & Brie tart tatin **V**
Truffle cream sauce, roasted root vegetables.

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White Chocolate & Clementine Cheesecake
Spiced biscuit crumb.
Warm Apple, Cinnamon & Cranberry Crumble Tart
Vanilla custard.
Baileys tiramisu
A selection of regional cheese.
Biscuits, butter, red onion marmalade.

£47-50 per head. £10 deposit pp required, pre-order two weeks in advance.

Stay the night - Brothers of Swing entertainment and three course dinner, bed and breakfast £230 per couple, two nights to include Brothers of Swing dinner, bed and breakfast £300 or stay three nights to include Brothers of Swing dinner, bed and breakfast each morning £360.



Festive Lunch & Bingo

Monday 14th December 12-30pm

Looking for a pre-Christmas catch up with friends? Join us for a 2 course lunch with Christmas music and our festive bingo game with prizes and lots of fun to be had!

Peter Willacy's Fylde coast butter roasted turkey with pig in blanket and chestnut stuffing. Served with all the trimmings **GF DF**.

Chickpea and sweet potato bake **V**.

Cranberry relish and all the trimmings.

Fish and Chips **GF DF**.

Crispy beer battered fresh haddock fillet, twice cooked chips, mushy peas **GF DF**.

Christmas pudding.
Courvoisier sauce

Zesty lemon posset - English whipped cream, ginger crumb, berry compote **GF**.

A selection of regional cheese - Biscuits, butter, red onion marmalade.

£21.95 per person, £10 deposit and pre order required.



The Big Sing

Come get in the festive spirit with us on the evening of Wednesday 9th December for our annual big sing. An evening of festive community spirit with the fabulous Flookburgh Brass band and St. Mary's church.



Christmas Quiz

Our annual Christmas quiz is taking place on Friday 18th December 9pm. Grab your pals, put your thinking caps on and join us for a fantastic night of Christmas quizzing!

£2 player entry
Cash prizes. Free supper.



Christmas Day



Friday 25th December 12-30pm

Buck's Fizz and canapés

Seafood Terrine **GF**.

Cartmel Valley Game smoked salmon wrapped around a delicate king prawn and crayfish mousse, Lemon and dill crème fraiche, pickled cucumber ribbons, rye crisps.

Chicken Liver Parfait **GF DF**

Mulled wine jelly, crostini, cornichons.

Roast Parsnip, Pear & Thyme Soup **V GF DF**

Parsnip crisps, ciabatta bread and butter.

Poached Pear & Whipped Blacksticks blue cheese salad **V GF**

Candied walnuts, chicory, honey dressing.

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Fylde Coast Turkey **GF DF**

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

Slow-Braised Lamb Henry **GF DF**

redcurrant & rosemary jus.

Roasted parsnip, cranberry and chestnut loaf **V GF DF**

Winter berry sauce.

All served with rich gravy, roasted potatoes, creamy mashed potatoes, honeyed parsnip, carrot and swede mash, buttered sprouts and chestnuts.

Roast Fillet of Seabass

Morecambe bay brown shrimp butter, potato rosti, buttered spinach, crispy capers.

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Christmas pudding

Brandy soaked fruit & nuts, Courvoisier cream.

Chocolate, Cherry & Amaretto Torte

Dark chocolate torte layered with Morello cherry compote and a hint of Amaretto, finished with chocolate shards **GF**.

Clementine & Vanilla Meringue Roulade

Mascarpone cream, clementine curd, winter citrus salad **GF**.

A selection of regional cheese

Biscuits, butter and red onion marmalade.

£92.95 Adults. £49.95 children under 16. Booking and preorder essential.

£50 deposit per head. Alternative dietary requirements can usually be catered for, email us for further information.



New Years Eve

We will be booking tables between 12-9pm, offering our full menu and specials detailed below as a guide. Tables booked from 7-30pm onwards will not be rebooked and can be kept for the evening to enjoy drinks and party tunes through to the midnight bells.

Ham Hock Terrine
Celariac slaw, apple ketchup, crostini **GF DF.**

Seared King Scallops
Pea purée, crispy bacon, black pudding crumb **GF DF.**

Roasted Cauliflower Velouté (V)
Truffle cream, crispy shallots, chive oil **GF.**



8oz Fillet Steak medallions
Potato dauphinoise, roasted shallot, confit tomato, red wine jus **GF.**

Herb crusted Salmon fillet
Saffron crushed potatoes, braised leeks, lemon beurre blanc.

Crispy confit duck leg
Potato rosti, saute bacon & cabbage, plum jus **GF.**

Wild Mushroom, Blacksticks Blue cheese & Thyme Linguine
Sautéed mushrooms, garlic, thyme and spinach in a creamy Blacksticks blue cheese sauce, crispy shallots, Parmesan.



Dark Chocolate & Salted Caramel Torte
Honeycomb crumb, English whipped cream **GF.**

Lemon & Elderflower Posset
Shortbread crumb, winter berry compote **GF.**

Stay the night with us for £240 to include 3 course New Year's Eve Dinner from the specials or main menu, bed and breakfast.

£310 two nights to include New Year's Eve Dinner, bed and breakfast or £390 three nights to include New Year's Eve Dinner, bed and breakfast.

Supplements apply to steak dishes.

Chippy Tea

Join us weekdays between 3pm-6pm for our popular chippy tea. A lighter portion of our crispy beer battered haddock fillet with twice cooked chips, mushy peas, bread and butter and a pot of Twinning's tea.
£13 per person.



Winter Warmer

Join us weekdays between 3pm-6pm for our **£10 winter warmer.**

Enjoy a bowl of hearty homemade soup of the day with one of our freshly made sandwiches. Choose from cheddar cheese and red onion marmalade, home roast honey and mustard glazed ham, prawns in spiced mango mayo or pastrami and mustard mayo.



Valentine's Weekend

12th, 13th & 14th February

Book your table to avoid disappointment. We will be serving the full menu and delicious specials on our chalkboard.

Why not make the evening extra special? Add a glass of prosecco on arrival, rose petals to decorate your table and chocolate dipped strawberries to finish for only £15 per person. Booking and prepayment essential.

Stay with us Valentine's weekend Friday 12th and Saturday 13th / Saturday 13th and Sunday 14th £270 per couple includes a bottle of Prosecco in your room and rose petals on your bed on arrival. Upgrade to English sparkling wine or champagne £300.



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to be the first to know about our events and offers!

Terms and Conditions.

Deposits are non refundable. Please advise us of any allergies or dietary requirements when placing pre-orders. GF- gluten free, DF-dairy free and V- vegetarian on dishes indicates that they can be adjusted to suit these diets but please be aware that we cannot eliminate the risk of cross contamination owing to the extensive ingredients in our kitchen. Furthermore, whilst some dishes are made with vegetarian/ vegan ingredients, cooking methods may not be vegetarian or vegan. Fried foods are at increased risk.

Please note that all of our menus are subject to availability and changes may occur if necessary. Please see website for full Terms and Conditions.