



Introduction

The Pheasant is owned by the Patterson family & is the sister restaurant of the Plough Inn Hillsborough. As a company our aim is to provide a combination of a high quality friendly service & delicious fresh food using the best local ingredients possible.

When you are choosing an outlet/site for a special occasion or event, we appreciate the pressure you are under to ensure that you & your guests will have an enjoyable day/evening, we have put together this function pack outlining the extensive food & drinks options we have available including dietary requirements.

We have also outlined extra services we can provide to make your day/evening less stressful & our team of both professional & experienced staff will be on hand from the moment you contact us for the first time & all the way through to your event to help you in anyway possible.

If you have any other ideas not shown within our function package, please do not be afraid to ask any questions & we will do our best to meet your every needs.



CONTACT Janet OR William ON 02892 638056

THE PHEASANT RESTAURANT 410 UPPER BALLYNAHINCH ROAD ANNAHILT HILLSBOROUGH BT28 6NR
WWW.THEPHEASANTRESTAURANT@CO.UK



THE PHEASANT'S CHARGES & SERVICES GUIDE.

- A £200.00 deposit is required to confirm your wedding.
- There is a room hire charge of £200.00.

We appreciate the pressure that you can be under arranging either a small dinner party, large function or wedding. Below are a list of services we can provide to help ease the pressure from you make your event as enjoyable as possible:

1. A contact list of D.J's & bands suitable for every occasion at an additional cost.
2. Arrange to have a cake made for your event by our experienced dessert chef (including wedding cakes) at an additional cost.
3. Table vases with either our flowers in them or you can use them for your own flowers – complimentary.
4. Tea light holders & candles – complimentary (In house functions at The Pheasant only)
5. Linen for your tables – complimentary.
6. Arrange to put up any decorations you may have – Complimentary.
7. We can supply your napkins, either linen or coloured high table napkins – complimentary.
8. Chair covers at an additional hire cost.

We have an additional list of services we provide in our Portfolio which we are more than happy to sit & show you whenever you arrange a meeting with ourselves to discuss your upcoming event.

Other services include:

1. Table plan ideas, Gift, name card, menus & table name ideas, Table setting ideas, Dressing your toilets, Flowerist & P.A contacts

By contacting Janet or William on 02892638056 to arrange a meeting.



Reception & Function drinks

	<u>Per head</u>
Freshly brewed Patterson's blend coffee/tea	£1.95
Tea or coffee with freshly baked scones	£3.50
Tea or coffee with croissants	£3.50
Tea or coffee with home-made shortbread	£2.95
Tea or coffee with assorted biscuits	£2.50
Tea or coffee with freshly made sandwiches	£4.95
	<u>From : Per Gls</u>
Sparkling wine, Cava or Prosecco	£5.50

Champagne	£9.95
Red or White Wine	£4.50
Kir Royale	£6.95
Bucks Fizz	£6.95
Bellini	£6.95
Dressed Pimms	£3.95
Mulled Wine	£4.25
Fruit Punch (non – alcoholic)	£1.95
Jugs of Blend Juice	£4.50
Jugs of Cordial	£2.50
75cl Sparkling/Still Mineral Water	£3.95
House Red/White Wines	From £17.00 Per Bottle
(Other wines can be chosen from our extensive wine list)	



Nibbles

	<u>Per head</u>
A selection of crisps, nuts, tortilla chips & dips	£2.95
Fresh Continental breads, oil & tapenade	£2.95

Canapes (Min of 25 guests)

Mini goats cheese tartlets, cherry tomato salsa

Smoked salmon tart are, chive crème fraiche
 Tallegio, asparagus and parma ham wraps
 Fresh shucked Dun drum oysters with a Thai green mayo
 Dressed prawns with home – made wheaten bread
 Chicken tandoori with naan bread
 Mini vegetable spring rolls
 Mini vol au vents filled with either mushroom or chicken
 Smoked salmon & homemade wheaten & wasabi mayo
 Atlantic prawns, whisky seafood dressing crostini
 Crab claws & Thai green dip
 Parma ham & asparagus wrap
 Tallegio cheese & chorizo brochette
 Fresh Oysters

	<u>Per head</u>
Choose any 4 Canapes	£5.50
Choose any additional item	£1.50

N.B Canapes are to accompanied with the drinks reception & are not available with finger food selections.



Function menus

Warm Breads, oil & Tapenade - £2.95 per head

Soups - £4.95 per head

Creamed leek and potato, lavender crème fraiche

Chicken and prawn laska broth

Roast pimento and cherry tomato with parmesan croutons

Local seafood chowder

Home made vegetable and barley broth

Minestrone soup with herb oil

Cream of cauliflower with mustard and dill crème fraiche

Cream of broccoli soup with crumbled stilton

Thai scented butternut squash soup

Medley of wild mushroom and basil soup

Spiced parsnip soup

Ham hock and split green pea soup

**A Demi Tasse course option of the above soups are available at a charge of
£2.50 per head.**



Cold Starters

Chicken liver and brandy pate, orange and onion marmalade,
toasted brioche -£5.50

House cured salmon, belinis, horseradish and chive crème fraiche - £6.50

Fan of melon, berry compote, sorbet and crushed mint sugar - £4.95

Prawn and avocado cocktail, Marie rose, homemade wheaten £ 6.50

Terrine, honey glazed figs with toasted focaccia bread - £4.95

Seafood cheesecake, ceviche dressing - £6.50

Classic Caesar salad with option of chicken at a supplement - £5.95

Smoked Trout and horseradish pate, served with rocket and warm breads - £5.25

Crab and avocado tian served with a herb and citrus dressing - £6.50

Hot starters

Char grilled quail, white pudding, balsamic and honey dressing - £6.50

Warm goat's cheese tartlet, tomato salsa and basil pesto - £5.50

Oak cured duck breast, sweet and sour red cabbage served with dressed watercress - £5.95

Confit of duck leg, orange and onion marmalade and dressed watercress - £5.95

Salmon and haddock fish cakes, mango salsa, oriental salad - £5.95

Tomato, mozzarella and basil tartlet served with a tapenade dressing - £4.50

Chicken satay skewers, oriental salad - £5.50



Sorbets - £1.95 per head

Lemon

Raspberry and strawberry

Pear

Mango

Cassis

Lime

Gin and tonic

Or create your own unique flavour



Main courses

Meats

Roast sirloin of beef served with all the trimmings, Yorkshire pudding and red wine jus -£13.95

Roast loin of pork stuffed with sage and onion, spring onion mash, seasonal vegetable and a brambly apple sauce -£12.95

Baked lamb rump, char grilled vegetables, baked baby potatoes, semi dried tomato and basil jus -
£14.95

Barbequed lamb, parmesan polenta cake, charred leeks and asparagus, girolle and truffle jus -
£16.95

Seared beef medallion, roasted baby onions and wild mushrooms, horseradish mash and a rich
oxtail jus - £15.95

Stuffed pork fillet served with cider braised cabbage, mustard mash and a toasted pepper jus -
£13.95

Prime Northern Irish beef medallion, sauté chorizo, olives and semi dried tomatoes served with a
sweet potato and blue cheese gratin and an aged balsamic jus - £16.95



Poultry

Traditional roast turkey, Belfast ham, cranberry and herb stuffing, chipolatas served with
champ, seasonal vegetables and a red wine jus -£12.95

Char grilled chicken fillet topped with smoked cheddar and Parma ham melt served with mash
potato, roasted peppers and a basil hollandaise -£11.95

Roast chicken supreme served with a sweet potato and vegetable lasagne, roasted pimentos
finished with a tapenade jus - £12.95

Stuffed corn fed chicken breast, dauphinoise potato, buttered green vegetables and a tarragon cream - £12.95

Crispy Chinese red duck, noodles, stir fried Asian vegetables and a mango and lime glaze - £15.50

Fish courses

Natural smoked haddock, semi-tomato and basil mash, sauté spinach and hollandaise sauce - £11.95

Mustard and dill grilled salmon fillet, creamed leeks and minted baby potatoes - £12.95

Herb crusted cod loin, broccoli florets, extra virgin olive oil mash and crispy pancetta rashers - £13.50

Seared sea bass fillets, sauté Asian greens, rice timbale with a sweet and sour dressing - £14.95

Grilled Sea Bass fillets with asparagus, courgettes and rocket, served with baby potatoes and a spiced tomato dressing - £15.95

Roast monkfish tail, ratatouille and Maldon baked baby potatoes finished with a herb emulsion - £16.95



Desserts - £5.00

Passion fruit & mango Meringue & coconut ice-cream

Tart Tatin

Balsamic strawberries & tuille baskets

Frozen berries & white chocolate fondue

Mini espresso éclairs with butterscotch sauce

Home-made sticky toffee pudding

Trio of desserts

Baileys and white chocolate cheesecake

Vanilla crème brulee served with a berry compote

Lemon meringue pie

Buttermilk panacotta with poached pear

Cheeseboards

Trio of cheeses, hand made crackers, grape chutney - £5.75 per head

A 'Wedding Cake of Cheeses' three tiers

of cheeses display, crackers, grapes & chutney - £175.00 (for 70 guests)



Finger food & Buffet packages

Up to x100 guests

£500

The BRONZE Lite Bites

Cocktail Sausages
Chicken Goujons
Cheesy garlic bread

Up to x50 guests

£250

The SILVER Lite Bites

Cocktail sausages
Chicken Goujons
Sausage Rolls
Chicken wings
A selection of sandwiches

Up to x 50 guests

£400

Up to x100 guests

£800

The GOLDEN Lite Bites

Chicken Satay skewers
Chilli cream cheese poppers
Mushroom vol-au-vents
Teriyaki salmon skewers
A selection of sandwiches
Patterson's blend coffee/tea

Up to x50 guests

£500

Up to x100 guests

£800

The PLATNIUM Lite Bites

Chef's selection of
Deli meats platter
Cheese Display
Fresh breads
A choice of 2x Gourmet Salads

Up to x 50 guests

£700

Up to x100 guests

£1400



The Bronze Buffet

Chicken & Ham puff pastry pie
Peppered beef strips
Basmati rice
Simply mash

Up to x 50 guests

£450

Up to x100 guests

£900

The SILVER Buffet

Thai green chicken curry
Beef stroganoff
Fruits of the sea pie
Basmati rice
Cheesy pomme puree

Up to x 50 guests

£450

Up to x100 guests

The GOLDEN Buffet

Hot carved
Honey roast Given's Ham
Rotisserie Turkey
Roast beef
Buttered seasonal vegetables
Simply mash
Cranberry sauce
Pan jus

Up to x 50 guests

£700

Up to x100 guests

£900

The PLATNIUM buffet

Cold platter of
Roast beef

Honey roast Givens Ham
Whole salmon & seafood
Displayed mirror

A choice of 2x Gourmet salads
A selection of fresh breads

Up to x 50 guests

£1000

Up to x100 guests

Selection of accompaniments

Spring onion mash
Plain mash
Coconut scented rice
Lucky boat noodles with sweet chilli glaze
Cajun spiced potato wedges
Broad bean, pea and ricotta
Buttered seasonal vegetables
Macaroni cheese bake
Hand cut chunky fries

Selection of salads

Classic Caesar salad
Char grilled vegetable salad
House tossed salad
Feta, roast pimento and olive salad

Potato, bacon and wholegrain mustard salad
Garden green salad with rocket & avocado
Home-made coleslaw
Asian noodle salad
Pasta salad dressed in a basil pesto

