



**The Pheasant**  
ANNAHILT  
HILLSBOROUGH

# Christmas 2022

Available from 1st December

**Sunday - Thursday**

**2 Courses ... £23**

**3 Courses ... £28**

**Friday - Saturday**

**3 Courses ... £35**

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**LIVE MUSIC**

**IN THE BAR**

**Every Friday & Saturday**

**in December**

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**PARTY NIGHTS**

**with live entertainment**

**Small parties & groups up  
to 90 guests**

**Further details, contact our  
Christmas Co-ordinators**

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**T: 028 9263 8056**

**WWW.PLOUGHGROUP.COM**

## STARTERS

**Chefs Soup of the Day**

Homemade wheaten

**Baked Brie Claypot**

Cranberry compote, candied walnuts,  
toasted sourdough (v)

**Sweet & Sour Pineapple Prawn Cocktail**

Coconut naan

**Honey Chilli Chicken**

Watermelon & cucumber

**Tempura Vegetables**

Gochujang vegan mayo, house pickle slaw,  
crispy shallot (ve)

## MAINS

**Country Antrim Glazed Turkey & Belfast Ham**

Apricot & sage stuffing, creamed & roasted  
potatoes, buttered sprouts, honey-glazed  
roots, chipolatas, pan gravy & home-made  
cranberry compote

**6oz Prime Irish Sirloin** (£6 supplement)

**10oz Prime Irish Sirloin** (£12 supplement)

Grilled tomato & mushroom, triple-cooked chips,  
tobacco onions, peppercorn cream

**Twice-cooked Armagh Pork Belly**

Celeriac pomme purée, tenderstem broccoli,  
pork & apple jus, game crisps

**Slow-cooked Beef Daube**

Sweet potato fondant, pea, pearl onion  
& pancetta, red wine jus

**Grilled Catch of the Day**

Market greens, Comber potatoes,  
rose peppercorn hollandaise

**Minted Pea & Asparagus Risotto**

Shaved pecorno, garlic croute  
(v) or (ve) - please specify

## DESSERTS

**Trio of Desserts**

Baileys profiterole / lemon meringue /  
Christmisu

**Christmas Pudding**

Muscat of fruits and brandy custard

(v) ... Vegetarian (ve) ... Vegan

Many of our dishes can be altered to suit gluten  
free requirements however our kitchen is not a  
gluten free zone. Please inform your server of  
any allergies or intolerances.