

The
Pheasant
ANNAHILT

Christmas 2021

LUNCH

Monday - Thursday 12-5

2 Courses ... £17.95

3 Courses ... £22.95

Friday - Sunday 12-5

2 Courses ... £19.95

3 Courses ... £24.95

DINNER

Monday - Thursday 5-8

2 Courses ... £19.95

3 Courses ... £24.95

Friday - Sunday 5-9

2 Courses ... £23.95

3 Courses ... £29.95

PARTY NIGHTS

with live entertainment

Small parties & groups up
to 80 guests

Further details, contact our
Christmas Co-ordinators

T: 028 9263 8056

WWW.PLOUGHGROUP.COM

STARTERS

Cajun dusted Halloumi Fries

Pomegranate and mint salsa,
honey and truffle yoghurt (v)

Oak Smoked Duck Breast

Classic Caesar salad, parmesan shavings

Satay style Breaded Pheasant

Celeriac remoulade, mango and lime purée

Chefs something Soup of the Day

Homemade Guinness wheaten

Tempura of Sweet Potato and Asparagus

Curried vegan mayo, ginger sesame soy (v/ve)

MAINS

County Antrim Glazed Turkey

Belfast ham, apricot and sage stuffing, creamed
and roasted potatoes, buttered sprouts, honey
glazed roots, chipolatas, pan gravy and homemade
cranberry compote

Pan seared Salmon Fillet

Moroccan style cous cous, tender stem broccoli,
preserved lemon, scorched tomato and
red pepper cream

Boz Prime Irish Sirloin

Charred corn, sweet onion purée, beer battered
onion rings, Carnreagh Cottage farm chips,
cognac and peppercorn cream
(£5 supplement)

Lemon and Thyme rubbed Chicken Supreme

Braised leeks, peas and bacon, caramelised onion
mashed potato, mushroom and truffle veloute

Twice cooked Cured Pork Belly

Sweet potato purée, charred asparagus,
Armagh apple jus, game crisps

Macaroni Three Cheese and Chargrilled Mediterranean Vegetable Bake

Fresh herb and lemon crumb, basil pesto croute (v)

DESSERTS

Mrs Patterson's Homemade Christmas Pudding

with muscat fruits and brandy custard

Black Forest Nemesis

Chocolate nemesis with kirsch poached cherries
amaretti biscuit and white chocolate ganache

Willy Wonka Cheesecake

Red fruit cheesecake garnished with candy treats
and ripple ice cream