



GET IN
TOUCH

THE
PHEASANT
ADMASTON



FESTIVE MENU

**£10.00 none refundable
deposit at time of booking**

**Final balance and pre-order
menu due 1 week before**
(Booking will be cancelled if not paid)

**Party Nights inc.
Disco & Private Bar –
available on request**
(£5.00 supplement). (Min 30 guests)

Phone: 01952 251989

email:
info@thepheasantadmaston.co.uk

WWW.PHEASANTADMASTON.CO.UK

THE PHEASANT
ADMASTON

FESTIVE MENU 2026

**Festive Menu Available from
Saturday 28th November – Thursday 24th
December, 2026**



www.pheasantadmaston.co.uk

FESTIVE MENU

STARTER £6.50

Homemade Minestrone Soup
with baked ciabatta

Creamy Garlic Field Mushrooms (v)
on sourdough toast & rocket salad

King Prawn & Hollowdene Egg Salad
dill, marie rose & seeded bread

MAIN COURSE £20.00

Oven Roast Breast of Turkey
Wenlock Edge Farm pork sausage meat, sage, thyme & herb stuffing, award winning Eyton roast potatoes, pigs in blankets & cranberry speckled roasting gravy

Poached Scottish Salmon Supreme
buttered new potatoes & a leek & mustard cream

Beef, Game, Ale & Puff Pastry Pie,
with swede mash

Mixed Bean, Vegetable & Cranberry Ratatouille (v)
with sage & thyme wedges

Seasonal Vegetables

DESSERT £6.50
Homemade Raspberry & White Chocolate Cheesecake,
raspberry sorbet & mulled fruit coulis

Roasted Hazelnut, Chocolate & Clementine Brownie
chocolate sauce & roasted hazelnuts

Duo of Bennett's Farm Ice Cream
raspberry ripple & strawberry, with shortbread biscuit

Sticky Toffee Guinness Pudding,
with toffee sauce & Bennett Farm vanilla ice cream

Steamed Christmas Pudding
cognac sauce & cranberry compote



BOXING DAY MENU

SERVED 12 - 4PM

STARTER

Cajun Local Partridge Skewers,
on an Oriental sesame seed salad & Wasabi mayo

Mushroom & Pinenut Croquetas, Aioli sauce & rocket leaves

Hearty Winter Vegetable Broth, with warm ciabatta

Prawn, Smoked Salmon, Dill & Pineapple Salad,
with granary bread

MAIN COURSE

Roast Breast of Local Pheasant, wrapped in bacon, chestnut & sage bon-bon, garden rosemary dauphinois potatoes & a cranberry gravy

32 Day Aged Roast Topside of Beef,
with Yorkshire Pudding, roast Eyton potatoes & roast gravy

Grilled Fillet of Seabass,
herb basmati rice & soy, ginger & lime cream

Wild Mushroom & Baby Spinach Risotto (V),
with herb garlic bread

Shropshire Lamb & Leek Navarin,
in Yorkshire pudding with buttery Maris Piper mustard mash

all mains served with seasonal fresh vegetables

DESSERT

Warm Glazed Banana Waffle,
Gingerbread ice cream & toffee sauce

Baked Vanilla Spanish Style Cheesecake,
with refreshing blackcurrant sorbet & fresh mint

Lemon Drizzle Cake, lemon curd & Bennett Farm raspberry ripple ice cream & fresh berries
Game may contain shot - Please notify us of any allergies at time of booking

£31.50 3 Courses £10 pp non refundable
deposit at time of booking



NEW YEARS EVE

7pm Arrival 7.30 prompt sit, dance the night away
carriages at 1am

Pre booking & order essential £59.50pp

£20 pp non-refundable deposit at time of booking

TO START

Mushroom & Pine-nut Croquetas (v)
With homemade Aioli

FOLLOWED BY SOUP

Italian Tomato, Orzo & Pesto Soup,
with Garlic Croutons

THE MAIN EVENT

Seabass & Scallops,
leek mash, green beans & a saffron Beurre Blanc
or

Roasted Lamb Rump,
cavolo nero, glazed carrots, roasted rosemary potatoes
& a redcurrant & balsamic gravy
or

Thai Veg & Baby Corn Curry (V),
with cauliflower rice & sesame garlic pitta

DESSERT

Caramelized Baked White & Dark Chocolate Tart
With refreshing blackcurrant sorbet
or

Cheese Board, Carron Lodge Oak Smoked Lancashire Brie, Shropshire Blue & Worcestershire Hop, with homemade chutney, grapes & crackers
cheese as a separate course, £8.00 or £15 per couple
(pre order only)

