

ASK US  
ABOUT OUR  
*Wine Deals*



*Driving?*

DESIGNATED DRIVER  
DRINKS FREE

Throughout December we will  
reward all designated drivers  
with free soft drinks



*To Book...*

For further details and to  
make your booking call

us now on:

01249 444083

or email:

[pheasant@wadworth.co.uk](mailto:pheasant@wadworth.co.uk)

*New Year's Eve*

*See in the  
New Year with us!*

Join our celebration with  
fantastic food & drink  
and great company



*New Year's Day*

*Start as you mean  
to go on...*

Enjoy the first day  
of the New Year  
by joining us

**Terms & Conditions:** A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas Day & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booked date. Cheque payments on the day are not accepted. Please do not send cash by post. If you, for any reason, have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. **Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.** Full allergen information available upon request. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. (v) = Suitable for Vegetarians. \*Party nights may carry a supplement on certain dates.

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THE  
**PHEASANT**  
• CARVERY •  
PUB & DINING



# *Christmas* **MENU**



Bath Road, Chippenham, SN14 0AE

[pheasant@wadworth.co.uk](mailto:pheasant@wadworth.co.uk)

01249 444083

Pay in full by 1st Nov 2018 & receive a  
**10% discount** on your total food bill.  
*This offer does not include Christmas Day.*

# Christmas CELEBRATION

Available from November

Come and join us for your Christmas celebration

3 Courses  
£18.95  
Per Person

2 Courses  
£14.95  
Per Person

## Starters

Creamy leek and potato soup with rustic bread (v)

Venison and Armagnac pâté, rustic bread and winter fruit chutney

Traditional prawn cocktail with rustic bread and butter

Spiced onion, cranberry and brie tart on mixed leaves with balsamic glaze (v)

## Mains

Carvery - a daily selection of succulent roast joints from the following:

Mature British beef, outdoor bred British gammon, or succulent British turkey breast

All served with Yorkshire pudding, stuffing and chipolata sausage

Salmon fillet in a lemon and chive hollandaise sauce

Pumpkin and sage tortelloni tossed in a garlic butter with hard Italian style vegetarian cheese (v)

Hazelnut and almond nut roast with mature Cheddar cheese and vegetarian gravy (v)

All of our main courses are served with your choice of seasonal vegetables and crispy roasted potatoes from our carvery

## Puddings

Traditional Christmas pudding with brandy butter ice-cream

Pecan and maple pie with vanilla ice-cream (v)

Chocolate profiteroles with chocolate sauce and Chantilly cream (v)

White chocolate and raspberry cheesecake (v)

Gluten free and vegan options are available please ask us for more details

# Christmas Day 5 COURSE MEAL

A sumptuous feast ending with coffee and mini mince pies

5 Courses  
£59.95  
Per Person

## Starters

Roasted vine tomato and fresh basil soup laced with cream and brandy served with rustic bread (v)

Baked king prawns marinated in a sweet chilli and garlic butter on mixed leaves

Duck, chicken and red onion terrine with sticky fig relish and toasted rustic bread

Smoked salmon on a toasted English muffin with capers, sour cream and dill

Blacksticks blue cheese and walnut soufflé on balsamic dressed leaves (v)

## Mains

Carvery - choose from the selection of our succulent roast joints: Matured British rib of beef, West Country leg of lamb or succulent British turkey breast

All served with Yorkshire pudding, stuffing and chipolata sausage

Sea bream on a chorizo, saffron and sun blush tomato risotto

Hazelnut and almond nut roast with mature Cheddar cheese and vegetarian gravy (v)

Chargrilled Mediterranean vegetables, mushroom and halloumi baked in filo pastry with wilted spinach and tomato pesto sauce (v)

All of our mains courses are served with your choice of seasonal vegetables and crispy roasted potatoes from our carvery

## Puddings

Traditional Christmas pudding with brandy butter ice-cream

Warm chocolate brownie with chocolate sauce and vanilla ice-cream (v)

Cranberry crème brûlée with lavender shortbread biscuits (v)

Baileys cheesecake with chocolate ice-cream (v)

Follow with a selection of cheeses with grapes, celery, chutney, rustic breads and biscuits (v)

# Christmas Party Nights

JOIN US FOR  
A PARTY  
CELEBRATION...



Thursday, Friday and  
Saturday nights from  
Friday 23rd November -  
Saturday 22nd December  
from 7pm

Enjoy a festive three course  
meal, then party the  
night away with our  
disco and late bar

Wise men book early...

£25.95 per person

