

THE CARVERY

SAMPLE MENU

STARTERS

Vegetable Soup

A delicate tasting soup with subtle flavour, served with a warm bread roll

Glazed Garlic Mushrooms

Sautéed button mushrooms with a garlic and cream glaze served with oval toast

Moorland Game Pâte

Port, venison, duck and pheasant pâte dressed with salad leaves and toast

MAINS

Choose from our selection of freshly carved meats from our carvery

Beef, Gammon, Turkey

Served with seasonal vegetables, oven baked roast potatoes and homemade jumbo Yorkshire puddings

Cauliflower and Broccoli Tart

Served on a bed of salad

DESSERTS

Choose from our selection of desserts, such as:

White Chocolate Honeycomb Cheesecake, Forest Gateux, Lemon Meringue Cake, Chocolate Fudge Cake

All served with choice of ice cream or fresh cream

Hot dessert of the day

Fruit Crumble

Apple Pie

Sticky Toffee Pudding

All served with vanilla custard

2 courses - £13.95

3 courses - £16.95

We can offer accurate information on ingredients however due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any dietary requirements, please inform a member of our team before ordering. We try to purchase from local suppliers wherever possible but cannot guarantee this due to availability of produce.

All prices are inclusive of VAT at the current rate. Service charges are not included in the prices and is left to your discretion.

salescp@charlecotepheasanthotel.co.uk

Phone: 01789 335960

Charlecote Rd, Charlecote, Stratford-upon-Avon, Warwickshire CV35 9EW
www.charlecotepheasanthotel.co.uk



Part of the Vine Hotel Group

THE
CHARLECOTE
PHEASANT

