



## PROM PACKAGE

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WHY NOT HOLD YOUR PROM IN THE BEAUTIFUL AND UNIQUE SETTING OF THE  
PHEASANTRY BREWERY

WE WILL WORK WITH YOU TO MAKE YOUR PROM THE NIGHT OF ALL NIGHT'S AND  
ENSURE IT'S REMEMBERED FOR YEARS TO COME...FOR ALL THE RIGHT REASONS.

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**WITH PRICED STARTING FROM £25.50  
PER PERSON INCLUDING YOUR UNIQUE  
EXCLUSIVE VENUE, FOOD & DJ**

Prices based on 100 guests +

# BAFTA'S

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**FROM**  
**£26.00**  
PER  
PERSON

## BBQ

Homemade Beef Burger

Jumbo Pork Sausage

Chicken Satay

**Suggested Salad Selection**

Pasta & Pepper Salad

Coleslaw

Tossed Salad

Hot New Potatoes

## DESSERT

Lemon & Lime Cheesecake

Fresh Strawberries

Profiteroles & Chocolate Sauce

Served in a Martini glass with fresh cream



# EMMY AWARDS

**FROM  
£25.50  
PER  
PERSON**

## HOG ROAST

Perfect for your event, our hog-roast is a real focal point for your day, providing that all important 'wow' factor. A chef will be on hand to oversee the cooking and carving of the meat from the spit, which is then served with stuffing, apple sauce and breads, making your wedding a truly memorable experience.

### Suggested Salad Selection

Pasta & Pepper Salad

Coleslaw

Tossed Salad

Lightly Spiced Potato Wedges

## DESSERT

Lemon & Lime Cheesecake

Fresh Strawberries

Profiteroles & Chocolate Sauce

Served in a Martini glass with fresh cream



# GOLDEN GLOBE

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2  
COURSE  
MENUS  
**FROM**  
**£26.00**

*including vat Monday - Friday*

3  
COURSE  
MENUS  
**FROM**  
**£31.00**

## STARTER SELECTION

Homemade Cream of Vegetable Soup & crusty bread

Bruschetta Provencale Olive oil toasted Bruschetta with a tomato & garlic Provençal, crispy pan fried peppered Prosciutto with rocket & a balsamic glaze

Smooth Brussels Pate warm bruschetta, rocket with balsamic vinegar & Cumberland sauce

Warm Goats Cheese & Red Onion Tartlet With a mixed leaf garnish & balsamic vinegar dressing

## MAIN COURSE SELECTION PLATE SERVED

Bacon Wrapped Chicken Served on a bed of puree potatoes with a wholegrain mustard sauce

Prosciutto Wrapped Salmon Fillet On a bed of puree potatoes & a lemon hollandaise

Slow Roast Belly of Pork On a bed of puree potatoes, wilted leaves, pod vegetables & Balsamic glaze

Wild Mushroom Tartlet With a stroganoff sauce (V)

All served with

Seasonal Vegetables & Sea Salt Roast New Potatoes

## DESSERT SELECTION

Double Chocolate Brownie Sundae Served in a martini glass

Homemade Strawberry Cheesecake Served with fresh cream

Chocolate Profiteroles In a martini glass with fresh cream

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UPGRADE YOUR PROM  
PACKAGE TO THE  
OSCARS FOR

£2.75  
PER  
PERSON

TO INCLUDE AN  
ARRIVAL DRINK

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MAXIMUM NUMBERS **160 GUESTS**

ARRIVAL FROM 7.00PM

00.30 CARRIAGES

ALL PRICES INCLUDE VAT

