

Recipe with...

James Donoghue at The Pheasant in Gestingthorpe



RECENTLY celebrating their first year at The Pheasant at Gestingthorpe James and Diana Donoghue find things are going well, and with the recent purchase of Borley Smokery, one of their local suppliers, enterprise is never far away. As James says: 'It seemed a shame to be losing one of our suppliers so we decided it would be a good idea to bolt it on to The Pheasant.' James will be in charge of the smoking process and selling via local farmers' markets, offering a wide choice of smoked foods. These include sea trout, haddock, halibut, kipper, pates and prawns, plus cheeses and nuts. Orders can be placed for Christmas hampers and all of these products will shortly be available over the counter at the Pheasant.

Located on the Essex/Suffolk border, The Pheasant is situated in rolling countryside three miles north of Sudbury, with one customer describing the pub as 'an oasis in

the middle of a desert'. Diana previously worked at Hedingham Castle developing its weddings and events service over the last 11 years, while James previously worked in London running restaurants and bars before a change of direction to lecture at Writtle College in Garden Design. He exhibited at the Chelsea Flower Show in 2003 with his

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own garden entitled An Englishman's Home is... a design based on Hedingham Castle.

The Pheasant menu has evolved around traditional, freshly-prepared food, using local produce. Main course examples include pan-fried duck with a blackberry chutney and roasted beetroot, homemade tagliatelle with wild mushroom and a white wine cream sauce, and a traditional

game pie, served hot with hand-cut chips. James even makes his own crisps and as a beekeeper uses some of his own honey for dressings and sauces.

The pub serves its own Pheasant Bitter, specially brewed by Mauldons of Sudbury, as well as a global wine list including examples from world famous wineries such as Franschoek in South Africa, Maipo Valley in Chile and Moa Ridge in New Zealand.

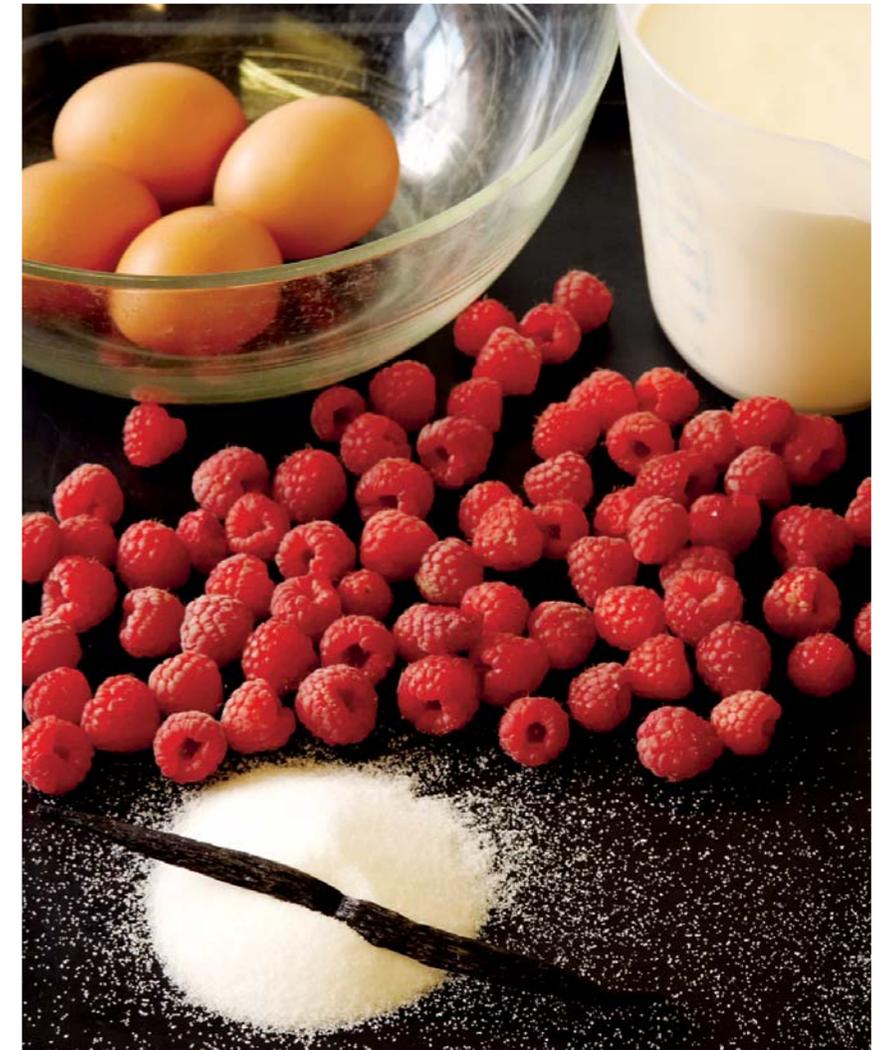
For dessert firm favourites include strawberry Pavlova, crisp on the outside and chewy in the middle, elderflower and white chocolate cheesecake, and raspberries in jelly with crushed stem-ginger ice cream. Not to be forgotten, The Pheasant's raspberry crêpe brûlée is ever popular and the following recipe is quick and easy to prepare in advance. If you are pressed for time use frozen raspberries and put the coffee cups into the freezer before adding the mixture, to speed the setting process.



Raspberry Crêpe Brûlée

Ingredients
4 servings

4 egg yolks
25g castor sugar
1 vanilla pod
575mls double cream
extra castor sugar
24 raspberries



Method

1. Beat the egg yolks with the sugar until light and fluffy
2. Put the vanilla pod into the cream in the top of a double saucepan or in a basin over a saucepan of hot water.
3. Bring the cream almost to the boil
4. Remove the vanilla pod
5. Pour the cream onto the egg yolks, stirring all the time
6. Return the mixture to the double saucepan and heat gently until it thickens, stirring all the time
7. Place five raspberries into each of four wide-rimmed coffee cups and share the mixture over the raspberries. Leave to stand for several hours and chill
8. Just before serving, dust each crêpe brûlée with an even layer of caster sugar and brown carefully under a moderate grill. Decorate using the remaining raspberries along with a sprig of mint

Get the taste

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