

# Pot Roast Pheasant with Roast Vegetable Mash and Port Wine Sauce

## Ingredients

2 pheasants  
2 white onions  
12 shallots  
2 carrots  
Half a pint of port  
2 pints of game stock  
Thyme  
Rosemary  
Butter



## Preparation

Joint the pheasants and brown in a hot pan. Add the roughly cut vegetables, game stock, port, thyme and rosemary and place in a hot oven for 2 hours. Remove pheasant. Reduce sauce and serve.



Northumberland Tourism  
Millwood House  
Longhirst Hall  
Alnwick  
Northumberland  
NE66 3JL  
t. +44 (0)1670 794520  
e. [info@northumberlandtourism.co.uk](mailto:info@northumberlandtourism.co.uk)

Supported by:



Produced in partnership with Northumberland College.  
If you are interested in a career in hospitality or catering, the college has a varied menu of courses.  
See [www.northumberland.ac.uk](http://www.northumberland.ac.uk) or call 0800 162100 for details