

## TUESDAY 31ST DECEMBER 2024

On New Year's Eve we will have our usual À La Carte menu available for lunch with bookings taken until 4pm. In the evening, we will have a special set menu with champagne & canapés. The bar will be open all day (and night) for drinks.

Glass of Charles Heidsieck Champagne with a selection of canapés: Korean fried chicken with pickled cucumber; Turkey & stuffing croquettes; Tomato bruschetta; Smoked salmon with lemon crème fraîche; Goats' cheese on toasted sourdough

Beef carpaccio with pickled mushrooms, Yorkshire pecorino cheese & crispy shallots

Roasted venison loin with beetroot purée, truffled dauphinoise potatoes & roasted baby vegetables

Chocolate & pistachio tart with miso caramel ice cream & pistachio crumb

British cheese board from Rennet & Rind with Dovely bakery crackers & chutney

Tea or coffee with homemade chocolates

**£89 per person**

Bookings will be taken 6 - 9:30pm for dinner and the bar will be open until 1am for anyone who would like to join us to see in the New Year.

**A credit card number will be required to secure your booking. Your numbers need to be confirmed by 9th December, we will call you to take payment on this day. Any drop in numbers will be charged in full from that point. For tables of more than 12 we will require a full pre-order.**

## WEDNESDAY 1ST JANUARY 2025

On New Year's Day we will be serving a set menu for lunch with bookings taken until 5pm. The bar will be open for drinks, but we will be closed from 7pm.

Roasted celeriac soup with crispy sage & garlic  
Burrata with marinated heritage tomatoes & olive pesto  
Ham hock & chorizo terrine with sumac mayonnaise & toasted sourdough  
Smoked salmon with lemon aioli & pistachio crumb  
Crab and chili croquettes with salsa verde & rocket salad

Braised & rolled lamb shoulder with broccoli & mint purée, parmentier potatoes & fine green beans  
Roast pork loin with garlic roasted potatoes, glazed carrots, tenderstem broccoli, Yorkshire pudding, apple sauce & crackling  
Roast sirloin of beef with garlic roasted potatoes, glazed carrots, tenderstem broccoli, Yorkshire pudding & horseradish  
Fish & chips with crushed minted peas & tartare sauce  
Pan-roasted fillet of hake with spiced cauliflower purée, parmentier potatoes, fine green beans & cavolo nero  
Portobello mushroom schnitzel with romesco sauce, sautéed new potatoes, curly kale & garlic butter

Chocolate nemesis with sour apple sauce & crème fraîche  
Salted caramel tart with crème fraîche sorbet & macerated blackberries

Sticky toffee pudding with toffee sauce & clotted cream

Apple crumble with brandy custard

Two British cheeses from Rennet & Rind with Dovely bakery crackers & chutney

Coffee and homemade chocolates

**£47 per person**

*We can accommodate larger groups who wish to hire part or all of the venue for a Christmas party celebration, please get in touch to discuss options.*



## CHRISTMAS & NEW YEAR 24/25

### OPENING TIMES

We will be open as usual until **23rd December**;  
Monday - Saturday 11am-11pm (Food served 12-3 & 6-9)  
and Sunday 11am-6pm (Food served 12-4)

**Tuesday 24th December** 11am - 11pm (Food served 12-4 & 6-9)

**Wednesday 25th December** 11am - 6pm (Food served 12-4)

**Thursday 26th December** 11am - 7pm (Food served 12-5)

**27th, 28th & 30th December** open as normal 11am - 11pm  
(Food served 12-3 & 6-9)

**29th December** open as usual for Sunday lunch 11am - 6pm  
(Food served 12-4)

**Tuesday 31st December** 11am - 11pm (Food served 12-4 & 6-9)

**Wednesday 1st January 2025** 11am - 7pm (Food served 12-5)

### GIFT VOUCHERS

Please enquire with us directly for gift vouchers - they make a very 'pheasant' Christmas gift for your loved ones! We can tailor the voucher to the amount of your choice and there is also an option to add a short message if required. All gift vouchers are valid for 1 year from the purchase date.

**01832 710303**

[www.thepheasantkeyston.co.uk](http://www.thepheasantkeyston.co.uk)  
[enquiries@thepheasantkeyston.co.uk](mailto:enquiries@thepheasantkeyston.co.uk)

The Pheasant • Loop Road • Keyston • Cambs • PE28 0RE

## 'PHESTIVE PHEASANT' PARTY MENU

Available from Monday 25th November – Monday 23rd December 2024.

Roast celeriac soup with crispy sage & garlic  
Chicken & pickled mushroom terrine with triple mustard aioli & toasted sourdough  
Smoked salmon with caper & chive crème fraîche on homemade toasted crumpet

Roast turkey crown with sage stuffing, garlic roasted potatoes, pan-fried Brussels sprouts, carrots & parsnips, pigs in blankets and cranberry & orange sauce  
Braised short rib of beef with potato pave, mulled wine braised cabbage & horseradish remoulade  
Pan-fried fillet of cod with spinach & nutmeg purée, sautéed new potatoes & samphire  
Wild mushroom & butternut squash pithivier with squash & sage purée, roasted new potatoes & tenderstem broccoli

Christmas pudding with brandy custard  
Chocolate & almond torte with pickled cherries & crème fraîche  
Apple crumble cake with apple & clove ice cream & cinnamon crumble

**£39 per person**, includes crackers & streamers if pre-booked. Add tea or coffee & homemade mince pies for £4.95 per person

## TUESDAY 24TH DECEMBER 2024

Our usual À La Carte menu will be available for lunch with bookings taken until 4pm. In the evening, we will have a special set menu. The bar will be open all day for drinks.

Smoked salmon with lemon aioli & pistachio crumb  
Burrata with marinated heritage tomatoes & olive pesto  
Ham hock & chorizo terrine with sumac mayonnaise & toasted sourdough  
Roast celeriac soup with crispy sage & garlic

Braised short rib of beef with potato pave, mulled wine braised cabbage & horseradish remoulade  
Fillet of hake with Thai red curry sauce, peanut & chili crushed potatoes, grilled spring onion & tenderstem broccoli  
Breast of duck with sun dried romesco sauce, potato fondant, roasted carrots & parsnips  
Portobello mushroom schnitzel with romesco sauce, sautéed new potatoes, curly kale & garlic butter

Chocolate nemesis with sour apple sauce & crème fraîche  
Pear & quince frangipane tart with apple & clove ice cream & pear salsa  
Sticky toffee pudding with toffee sauce & clotted cream  
Two British cheeses from Rennet & Rind with Dovelly bakery crackers & chutney

**£47 per person**

## WEDNESDAY 25TH DECEMBER 2024

Christmas Day lunch we will be serving a set menu with bookings until 4pm. The bar will be open for drinks until 6pm.

*Canapés:*  
Korean fried popcorn chicken with pickled cucumber; Parmesan gougère; Fig & goats' cheese with honey

Guinea fowl & pistachio terrine with plum & red wine chutney & toasted sourdough  
Parsnip & apple soup with diced apple & parsnip crisps  
Lobster & mango salad with dill, chili & lime

Roast turkey crown with sage stuffing, garlic roasted potatoes, pan-fried Brussels sprouts, carrots & parsnips, pigs in blankets & cranberry & orange sauce  
Braised short rib of beef with potato pave, mulled wine braised cabbage & horseradish remoulade  
Fillet of halibut with mussels, shrimp & white wine sauce, potato rosti, samphire & fried soft-shell crab  
Butternut squash & blue cheese pithivier with celeriac & chestnut purée, roasted king oyster mushroom & tenderstem broccoli

All served with extra seasonal vegetables

Chocolate & hazelnut tart with crème fraîche sorbet & praline  
Buttermilk panna cotta with chocolate soil & green apple sorbet  
Christmas pudding with brandy custard

Add a British cheese board from Rennet & Rind for the table at £8.95 per person

Coffee & homemade mince pies

**£99 per person**

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## THURSDAY 26TH DECEMBER 2024

Boxing Day we will be serving a set menu for lunch with bookings taken until 5pm. The bar will be open for drinks, but we will be closed in the evening from 7pm.

Roasted celeriac soup with crispy sage & garlic  
Burrata with marinated heritage tomatoes & olive pesto  
Ham hock & chorizo terrine with sumac mayonnaise & toasted sourdough  
Smoked salmon with lemon aioli & pistachio crumb  
Crab & chili croquettes with salsa verde & rocket salad

Braised & rolled lamb shoulder with broccoli & mint purée, parmentier potatoes & fine green beans  
Roast pork loin with garlic roasted potatoes, glazed carrots, tenderstem broccoli, Yorkshire pudding, apple sauce & crackling  
Roast sirloin of beef with garlic roasted potatoes, glazed carrots, tenderstem broccoli, Yorkshire pudding & horseradish  
Fish & chips with crushed minted peas & tartare sauce  
Pan-roasted fillet of hake with spiced cauliflower purée, parmentier potatoes, fine green beans & cavolo nero  
Portobello mushroom schnitzel with romesco sauce, sautéed new potatoes, curly kale & garlic butter

Chocolate nemesis with sour apple sauce & crème fraîche  
Salted caramel tart with crème fraîche sorbet & macerated blackberries  
Sticky toffee pudding with toffee sauce & clotted cream  
Apple crumble with brandy custard  
Two British cheeses from Rennet & Rind with Dovelly bakery crackers & chutney

**£47 per person**

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