



PORTUGUESE WINE DINNER WITH RUI SANTIL

Wednesday 6th November 2024, 6.45pm

"Explore Portugal's rich wine culture with Rui Santil, a seasoned IWC wine judge, and passionate ambassador for Portuguese wines. Originally from Portugal, Rui brings over 8 years of experience in the UK wine industry. Rui's expertise offers unique insight, from the sunny Alentejo to the majestic Douro Valley, Portugal offers a tapestry of flavours waiting to be discovered. Join Rui to uncover Portugal's passion for viticulture and sensational wines."

We will taste the wines in pairs, each matched with beautiful dishes created by our Head Chef, Thomas Whincup.

Canapés - Chorizo & morcilla croquette; Grilled padrón pepper with togarashi mayo; Salt cod fritters with lime mayonnaise

Portuguese seafood rice with piri piri tiger prawns & saffron aioli

Slow-braised oxtail with butterbean nduja purée, chorizo migas, swiss chard & tomato & chili salsa

Toucinho do Céu (Portuguese almond tart) with port-poached pears & spiced pear sorbet

£60 per person

To book a table; **Email;** enquiries@thepheasantkeyston.co.uk **Call;** 01832 710303
Online; www.thepheasantkeyston.co.uk

PIE & PINT NIGHT AT THE PHEASANT

EVERY MONDAY 6-9pm

Autumn is upon us and therefore the fire is roaring, and Head Chef Thomas Whincup is whipping up his famous puff pastry pies. On Monday evenings we will be offering our wonderful homemade pies as part of a special deal.

Choose from a selection of at least 3 homemade pies, alongside a choice of potato, side and sauce. We will also have some delicious puddings on offer to finish.

Pint of draught lager or ale OR a glass of white or red wine.

£20 per person; bookings taken 5pm-9pm

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GAME DINNERS AT THE PHEASANT THIS AUTUMN



Thursday 17th October & Thursday 14th November 2024

A selection of game canapés will kick off the evening, followed by a special three-course menu created by our Head Chef, Tom Whincup. We will showcase some of the most fabulous game that's available – specially selected by our local suppliers.

Canapés; Pheasant croquette with beetroot purée; Rabbit & heritage carrot rillette on toast; Chargrilled venison kebab with green chili salsa

*Seared pigeon breast wrapped in Parma ham with blackberry purée & crispy shallots
Whole roasted quail with parsnip & apple purée & toasted hazelnuts
Rabbit pithivier with leek caccio pepe & pickled mushrooms
Cured venison with parmesan crumble, rocket & horseradish*

*Roasted venison loin with venison sausage, parmentier potatoes, glazed carrots & black garlic emulsion
Pan-fried mallard breast with beetroot risotto, roasted beetroot, baby turnips & buttered kale
Roast partridge with pear & port purée, butternut squash hasselback, tenderstem broccoli & roasted pear
Seared pheasant breast with braised leg, potato rosti & confit Roscoff onions*

*Honey & thyme poached peaches with blood peach sorbet
Apple crumble cake with apple & clove ice cream
Stem ginger pannacotta with lemon curd & meringue crisps
Chocolate nemesis with morello cherry ripple ice cream & pistachio crumble*

£50 per person, bookings taken 6pm-9pm

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When making a reservation online, please mention 'GAME DINNER' in the notes section.

FISH NIGHT AT THE PHEASANT

Friday 22nd November 2024

Following the recent success of our last event, please join us on Friday 22nd November for a special evening dedicated entirely to exquisite fish dishes. Our talented kitchen team have put together an incredible menu which showcases some of the best fish and seafood our suppliers have to offer.

Canapés to start followed by 3 courses, we will recommend a wine to go with each course which will be available to buy (by the glass or bottle) throughout the evening.

Piri-piri char-grilled king prawn; Smoked salmon & cream cheese rilette; Salt cod croquette with rocket aioli

Chinese crab & lemongrass spring roll with Asian slaw & teriyaki glaze

Tuna carpaccio with avocado mousse, sesame crackers & pickled chillies

Pan-fried fillet of red mullet with garlic & fennel butter, potato nest & braised baby vegetables

Steamed lime curd sponge pudding with dark & stormy sorbet & pickled cherries

£60 per person; bookings taken 6pm-9pm

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THANKSGIVING DINNER

Thursday 28th November 2024

We are hosting our very first Thanksgiving dinner here at The Pheasant on Thursday 28th November. This is a chance to give thanks to family, friends, food, health and other positives in your life. We will sit on banquet-style tables that seat 10 guests: an opportunity to celebrate with friends, old and new.

A four-course menu & table wine to accompany the dinner will be included in the ticket price, all other drinks are available from the bar & can be purchased on the night.

Harvest salad of roasted beetroot & squash, carrots & kale with spiced maple vinaigrette

Louisiana style clam & shrimp chowder with homemade dinner rolls

Turkey ballotine stuffed cornbread, pecan & cranberry stuffing, sweet potato mash, roasted sprouts & broccoli

Pumpkin pie with toasted marshmallow fluff & crème fraîche sorbet

£50 per person; 6:45pm arrival for a 7pm start

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