



AFTERNOON TEA

Saturday 9th August | Bookings taken 3-5pm | £25pp

Join us on Saturday 9th August for a very 'pheasant' Afternoon Tea – a charming experience filled with sweet treats, savoury bites, and endless cups of tea (or fizz!) in the elegant Keyston countryside.

MENU:

Sandwiches & Savoury;

Ham with lollo rosso & red onion marmalade
Sliced chicken breast with tomato & pesto mayonnaise
Smoked salmon with caper cream cheese
Egg mayo & watercress with cucumber
Homemade sausage rolls

Scones & Sweet;

Fruit or plain scones with clotted cream & strawberry jam
Mini chocolate & stout cakes
Treacle tartlet
Mini blackberry pavlova

Unlimited tea & cafetiere coffee

Afternoon Tea £25pp | with a glass of fizz on arrival £29.50pp

📞 To book your tickets please get in touch; Email enquiries@thepheasantkeyston.co.uk
| Call 01832 710303 | Online www.thepheasantkeyston.co.uk

AUGUST BANK HOLIDAY WEEKEND

Friday 22nd – Monday 25th August

Friday 22nd August – We will be open as usual serving our À la carte menu & specials boards 12-9pm. Our 'Ph-eel Good Friday' drinks deals will be available 4-7pm;

🍺 Pint of any lager, ale, or cider £4 🍷 Glass of prosecco £6 🍹 2 for £15 summer cocktails

Saturday 23rd August – We will be open as usual serving our À la carte menu & specials boards 12-9pm. Mamma Mia! tribute afternoon event from 12-5pm in the garden – tickets for this event must be booked and paid for in advance.

Sunday 24th August – We will be open as usual for lunch with bookings taken 12-4pm, then in the evening the À la carte menu will be available from 6-9pm. The pub will be open all day for drinks until 11pm.

Monday 25th August – We will be open for lunch, with bookings taken 12-4pm. The pub will be open until 6pm for drinks and then closed in the evening.

MAMMA MIA! TRIBUTE & GREEK FEAST

Saturday 23rd August | 12pm arrival

Calling all *Dancing Queens* for an afternoon of ABBA-solute fun!

Get ready to say *Gimme! Gimme! Gimme!* To a three-course Greek-inspired feast with wine included, *Voulez-Vous* to dance the afternoon away, and enjoy *Super Trouper* live music from the fantastic 'Waterloo Rewinders' that will have you shouting *Thank You for the Music*. It's time to *Take a Chance* on a dazzling day of ABBA hits, good food, flowing wine, and fabulous fun!

MENU:

Meze boards – hummus with homemade pitas; filo & feta parcels with roasted olives & tomatoes; chicken souvlaki with tzatziki & sumac onions; grilled halloumi & aubergine skewers

Lamb moussaka with Greek salad

Honey & pistachio baklava

The meal will be served on long banquet style tables of 10 in the garden – a chance to meet new people and dance, drink and feast! There will be cocktails from Lewis, aka 'The Drunken Muddler' and drinks deals available throughout the afternoon.

Fancy dress optional but encouraged – so dig out those flares and join us to sip, sing, and sway to the timeless sounds of ABBA 🎤

Tickets must be purchased in advance, please get in touch with the team to book;

🎫 **£55 per ticket**

🎫 To book please get in touch;

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GARDEN GIG - LIVE MUSIC @ THE PHEASANT

Friday 5th September | from 7pm

Join us on Friday 5th September from 7pm in the Pheasant Garden (British summer weather permitting...) or in the bar area and enjoy live acoustic music from the legendary Tommy Philpot.

Dinner reservations can be made in the bar, restaurant, or garden as usual, perfectly positioned to enjoy an evening of live music!

Our '🌟 Ph-eel Good Friday 🌟' drinks deal will also be running from 4-7pm;

🍺 Pint of any lager, ale, or cider £4

🍷 Glass of prosecco £6

🍹 2 for £15 summer cocktails

Free entry, no need to book – just grab a drink from the bar and enjoy the music!

THE 'PHEASANT PHEAST' RETURNS – SUPPER & WINE

Thursday 25th September | 6.30pm arrival | £55 per person

We will be hosting another magni-pheasant evening of both food and wine to celebrate all things food and drink at The Pheasant. The 'Pheast' will be in the style of a traditional harvest dinner where the focus is on rustic style sharing dishes on long tables – a chance to celebrate with friends old and new.

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

MENU:

*Sun-dried tomato and kalamata olive focaccia; Curry leaf hummus with spiced fried chickpeas;
Red onion and potato bhaji with tamarind chutney*

Cornfed chicken chasseur with confit potato pave, braised Roscoff onions and charred baby leeks

Strawberry and vanilla pickled cherry pavlova with elderflower and honey

*Cheese board from Rennet & Rind, Cheesemonger and Affineur of Cambridge
Served with crackers, membrillo, celery and grapes*

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AUTUMN GAME DINNERS @ THE PHEASANT

Thursday 16th October & Thursday 13th November | Bookings taken 6-9pm | £65pp

Celebrate the very best of our local countryside this autumn with our two delicious game nights featuring locally sourced game dishes, crafted by Head Chef Thomas Whincup to showcase the flavours of our region. Join us for a cosy evening of hearty food, great company and a true local taste!

MENU:

Canapés; Venison carpaccio with rocket & hazelnuts; Pheasant & wild mushroom croquette; Wild boar & green peppercorn terrine on toast

Glazed pigeon breast with beetroot risotto, black garlic ketchup & beetroot crisps

Rabbit pithivier with creamed leeks, madeira sauce & pickled redcurrants

*Wild duck breast with celeriac & brown butter purée, confit shallots, duck fat lyonnaise potato,
Swiss chard & crispy sage*

Glazed lemon tart with raspberry ripple ice cream and pistachio crumb