

## NEW YEAR'S EVE

**Wednesday 31st Dec 2025 | Bar 9am-1am |  
Food 9.30-4pm & 6-8.30pm**

## NEW YEAR'S EVE BREAKFAST

**9am arrival | £20 per person**

See out the year with a sparkling start with our special New Year's Eve Breakfast! Join us from 9am and toast the morning with a glass of Buck's Fizz on arrival, followed by a hearty Full English or Vegetarian Breakfast served from 9:30am.

Tea, cafetiere coffee & fresh juices  
**£20 per person**

## NEW YEAR'S EVE DINNER & DANCING CELEBRATION

**Bookings taken 6-8.30pm | £89 per person**

Ring in the New Year with our New Year's Eve Celebration. Begin the evening with Charles Heidsieck champagne and canapés on arrival, followed by a delicious four-course dinner.

From 9pm, enjoy live music in the bar that sets the mood for an unforgettable night of music and celebration. At midnight, we will serve warm, homemade sausage rolls to keep the party going. The bar will be open until 1am.

Glass of Charles Heidsieck champagne with a selection of canapés;  
Korean fried popcorn chicken with kimchi mayo; Camembert croquette with rocket aioli; Piri-piri king prawn skewer

Pastrami-cured salmon on sourdough toast with pickled cucumber, dill oil and crispy shallots

Treacle-cured beef fillet with pulled beef cheek croquette, roasted baby carrots and pickled Roscoff onions

Salted caramel custard tart with blackberry ripple ice cream, macerated blackberries and ginger crumble

British cheeseboard from Rennet & Rind served with quince, crackers, celery & grapes

Tea or coffee with homemade chocolates  
**£89 per person**

## NEW YEAR'S DAY

**Thursday 1st Jan 2026 | Bar 11am-9pm | Food 12-7pm**

On New Year's Day we will be serving a three-course set menu with bookings taken until 7pm. The bar will be open all day for drinks, but we will be closed in the evening from 9pm.

Parsnip & pear soup with parsnip crisps, toasted cumin seeds and curry leaf oil  
Smoked salmon with pistachio crumb and lemon aioli  
Korean fried chicken with Asian slaw and kimchi mayo  
Salt cod croquettes with sweet chilli glaze and rocket salad  
Pork, leek & pistachio terrine with mustard dressed baby gem salad and sourdough toast

Roast loin of pork with roast potatoes, roasted carrots, tenderstem broccoli, apple sauce, crackling and Yorkshire pudding  
Roast sirloin of beef with roast potatoes, roasted carrots, tenderstem broccoli, horseradish and Yorkshire pudding  
Rolled lamb shoulder with parmentier potatoes, broccoli & mint purée and green beans  
Battered haddock and chips with tartar sauce and crushed minted peas  
Pan-fried hake fillet with potato gnocchi, celeriac & thyme purée, green beans and dill oil  
Roasted cauliflower schnitzel with miso garlic butter, roasted carrots, green beans and caper & rocket salad

Chocolate nemesis with crème fraîche sorbet and miso caramel sauce  
Sticky toffee pudding with vanilla ice cream  
Panettone bread and butter pudding with brandy custard  
Treacle tart with clotted cream and blackberry compote  
Three British cheeses from Rennet & Rind with quince, crackers, celery & grapes

Coffee & homemade chocolates  
**£47 per person**

*A credit card number will be required to secure your booking. Your numbers need to be confirmed by 8th 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.*



# CHRISTMAS & NEW YEAR 25/26

## PH-ESTIVE OPENING TIMES

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

**Christmas Eve**; 9am-11pm (Food served 9.30am-9pm)  
**Christmas Day**; 10am-7pm (Food served 12-5pm)  
**Boxing Day**; 11am-9pm (Food served 12-7pm)

**Saturday 27th December**;  
open as usual 11am-11pm (Food served 12-9pm)  
**Sunday 28th December**;  
open as usual 11am-6pm (Food served 12-4pm)  
**Monday 29th & Tuesday 30th December**;  
open as usual 11am-11pm (Food served 12-9pm)

**New Year's Eve**; 9am-1am (Food served 9.30am-4pm & 6-8.30pm)  
**New Year's Day 2026**; 11am-9pm (Food served 12-7pm)

## GIFT VOUCHERS

Our gift vouchers can be tailored to an amount of your choice and have the option of adding a personalised message, making your gift feel truly thoughtful. Whether it's a cosy meal by the fire, drinks in the garden in the summer, a special night out, or a ticket to one of our events, your loved one can enjoy it their way. Vouchers are valid for one year from the date of purchase and can be used for food, drinks, and events.

**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 Wednesday 26th November -  
Wednesday 24th December 2025 (not including  
Sundays)

Beetroot-cured salmon gravadlax with horseradish crème  
fraîche and dill oil  
Venison & cranberry terrine with red onion & balsamic chutney,  
pickles and grilled sourdough  
Parsnip & pear soup with parsnip crisps, toasted cumin seeds  
and curry leaf oil

Roast turkey crown with garlic-roasted potatoes, carrot purée,  
honey-roast parsnip, pan-fried Brussels sprouts, pig in blanket,  
sage & chestnut stuffing and cranberry & orange sauce  
Slow-braised blade of beef with potato & caramelised onion  
croquette, red cabbage purée and savoy cabbage  
Fillet of pollock with fennel purée, Parisienne potatoes,  
tenderstem broccoli and pickled fennel & watercress salad  
Red pepper, squash & cavolo nero wellington with beetroot  
purée, sautéed new potatoes and crispy shallots

Christmas pudding with brandy custard and sherry cream  
Black forest trifle with black cherry sorbet and shaved chocolate  
Apple crumble cake, cinnamon ice cream and miso caramel  
sauce

Add a British cheeseboard from Rennet & Rind to share served  
with quince, crackers, celery & grapes for **£6.95 per person**

Tea or coffee & homemade mince pies **£4.95 per person**  
**£42 per person**, including complimentary crackers & streamers  
for the table if pre-booked

## CHRISTMAS EVE

We will be serving our usual À La Carte menu and the 'Phestive  
Pheasant' Party Menu all day with bookings taken from  
12-9pm.

## CHRISTMAS EVE BREAKFAST

Start your Christmas celebrations in style this year with our  
special Christmas Eve breakfast event! Join us from 9am with a  
glass of Buck's Fizz on arrival, followed by a hearty Full  
English or Vegetarian Breakfast served from 9:30am.

Tea, cafetiere coffee & fresh juices. **£20 per person**

## CHRISTMAS DAY

**Thursday 25th Dec 2025 | Bar 10am-7pm | Food 12-5pm**  
For Christmas Day lunch we will be serving a special,  
festive set menu with bookings taken until 5pm. The  
bar will be open for drinks from 10am until 7pm.

Canapés;  
Korean fried popcorn chicken with kimchi mayo  
Comte gougère stuffed with whipped ricotta  
Smoked salmon rilette on sourdough toast

White crab & apple tartlet with basil & courgette purée, and  
charred baby onions  
Broccoli & gruyère cheese soup with toasted chestnuts and blue  
cheese straw  
Pressed and cured lamb belly with carrot & cumin purée, pickled  
cucumber salad and fried capers

Roast turkey crown with garlic-roasted potatoes, honey-glazed  
carrots and parsnips, pig in blanket, pork & chestnut stuffing, roast  
Brussels sprouts with bacon, and cranberry & orange sauce  
Slow-braised blade of beef with potato & caramelised onion  
croquette, red cabbage purée and savoy cabbage  
Fillet of halibut with chervil velouté, roasted new potatoes and  
tempura soft shell crab  
Roast king oyster mushrooms with spinach & nutmeg risotto,  
braised Roscoff onions, and parmesan crisps

All main courses will be served with additional seasonal vegetables

Christmas pudding with brandy custard  
Blackberry parfait with macerated berries and meringue shards  
Chocolate and salted caramel tart with pistachio crumb &  
buttermilk sorbet

Add a British cheeseboard from Rennet & Rind to share served with  
quince, crackers, celery & grapes for **£9.95 per person**

Coffee & mulled wine pâte de fruits  
**£99 per person**  
**£69 per child (under 12)**

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numbers need to be confirmed by 8th 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.*

## BOXING DAY

**Friday 26th Dec 2025 | Bar 11am-9pm | Food 12-7pm**  
On Boxing Day, we will be serving a three-course set  
menu with bookings taken until 7pm. The bar will be  
open all day for drinks, but we will be closed in the  
evening from 9pm.

Parsnip & pear soup with parsnip crisps, toasted cumin seeds  
and curry leaf oil  
Smoked salmon with pistachio crumb and lemon aioli  
Korean fried chicken with Asian slaw and kimchi mayo  
Salt cod croquettes with sweet chilli glaze and rocket salad  
Pork, leek & pistachio terrine with mustard dressed baby gem  
salad and sourdough toast

Roast loin of pork with roast potatoes, roasted carrots,  
tenderstem broccoli, apple sauce, crackling and Yorkshire  
pudding  
Roast sirloin of beef with roast potatoes, roasted carrots,  
tenderstem broccoli, horseradish and Yorkshire pudding  
Rolled lamb shoulder with parmentier potatoes, broccoli & mint  
purée and green beans  
Battered haddock and chips with tartar sauce and crushed  
minted peas  
Pan-fried hake fillet with potato gnocchi, celeriac & thyme  
purée, green beans and dill oil  
Roasted cauliflower schnitzel with miso garlic butter, roasted  
carrots, green beans and caper & rocket salad

Chocolate nemesis with crème fraîche sorbet and miso caramel  
sauce  
Sticky toffee pudding with vanilla ice cream  
Panettone bread and butter pudding with brandy custard  
Treacle tart with clotted cream and blackberry compote  
Three British cheeses from Rennet & Rind with quince, crackers,  
celery & grapes

Coffee and homemade chocolates  
**£47 per person**

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numbers need to be confirmed by 8th December; we will call you to take  
payment on this day. Any drop in numbers will be charged in full from  
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