

FUNCTIONS & EVENTS AT THE PHEASANT

Host your next event at The Pheasant, where warm hospitality meets refined style. From elegant sit-down dining to relaxed, informal celebrations, we specialise in beautifully catered events for both corporate and private occasions. With a selection of distinctive indoor and outdoor spaces, and thoughtfully curated packages to suit gatherings of all sizes, The Pheasant offers a versatile and memorable setting tailored to your event.

CANAPES | Choose 3 from the list below, £8.95 per person, additional canapes can be added for £3 per person

Beef cheek croquette, wasabi aioli
Confit duck rilette, prawns cracker, hoisin
Tuna tartare on toast, pickled shallot
Wild mushroom fricassee, toasted focaccia, whipped ricotta
Camembert croquettes, rocket aioli
Prawns toast, sweet chilli jam
Yakitori chicken skewers, furikake

GROUP DINING MENU | £45 Per Person

Pork, pink peppercorn and chorizo terrine, pickles, toasted focaccia
Korean fried chicken, smashed cucumber salad, kimchi mayonnaise
Braised lamb belly, baba ghanoush, crispy aubergine, pickled carrot
Whisky cured salmon, grapefruit and bitter leaf salad
Crab and confit chili linguini, parsley cress, dill oil
Burrata with peperontata, basil pangrattato, roasted artichokes

Braised short rib of beef, potato pave, tenderstem broccoli, bourguignon sauce
Cornfed chicken breast, spinach and nutmeg risotto, charred leeks, tarragon velouté
Rolled lamb shoulder, nduja and cannellini bean puree, fine green beans, fried anchovies, mint salsa
Pan roasted fillet of hake, fennel puree, roasted new potatoes, cavolo nero
Steam cod loin, dashi broth, udon noodles, sea vegetables
Miso glazed hispi cabbage, broccoli and sesame puree, confit potatoes, toasted sesame

Apple crumble cake, green apple sorbet, cinnamon crumb
Sticky toffee pudding, toffee sauce, vanilla ice cream
Chocolate nemesis, crème fraiche sorbet, miso caramel sauce
Seasonal fruit pavlova, sorbet, toasted almonds
Steamed lemon curd pudding, toasted milk ice cream
Chocolate and orange mousse, candied orange, salted caramel Chantilly

LUXURY DINING MENU | £65 Per Person

Beef fillet carpaccio pickled shimeji mushrooms, shaved Comte cheese
Bloody Mary prawn cocktail, Japanese milk bread rolls

Pan seared barbery duck breast, confit duck leg bonbon, potato rosti, candied beetroots
Butter poached fillet of halibut, parsnip & brown butter puree, pomme dauphine, samphire, tempura king prawn

Chocolate and pistachio tart, salted caramel ice cream, hazelnut praline
Tonka bean crème brulee, brown butter madeleines, pickled seasonal fruit

BBQ MENU | Choose 3 meats and 3 sides from the list below, £24.95 per person

Additional items can be added for £5.95 per person

Char-grilled 6oz beef burgers with sliced mature cheddar
English pork sausages
Mediterranean vegetable kebabs
Char-grilled Halloumi skewers
Minted lamb koftas skewers
Yakitori marinated chicken kebabs
Char grilled 6oz rump steaks
Salmon tikka parcels
Piri-piri prawns skewers, basil oil
Paneer and pepper tandoori kebabs

SIDE DISHES | Potato bravas; Char-grilled corn on the cob, Aleppo chilli butter; Cajun potato wedges;
Tomato and pickled shallot salad; pomegranate & red cabbage coleslaw;
Potato & spring onion salad; Caesar salad
Sauces; Tomato Ketchup; English Mustard; Mayonnaise; Barbecue

HOG ROAST MENU | £18.95 per person; please choose 3 side dishes to go alongside your hog

Pork loin, treacle glazed gammon & pulled pork belly, slow-roasted to perfection; served in a homemade milk bread rolls

All hogs are accompanied with apricot & sage sage stuffing; crackling; classic apple sauce; piccalilli mayonnaise,

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Tomato and pickled shallot salad; pomegranate & red cabbage coleslaw;
Potato & spring onion salad; Caesar salad

FINGER FOOD BUFFET MENU | Choose 4 sandwich fillings and 5 options from the finger food list below, £22.95 per person | Additional items or sandwiches can be added for £3.95 per person

Lemon and dill fishcakes with tartare sauce
Triple cooked chunky chips or skin on fries
Buffalo fried chicken wings, blue cheese dip
Red onion bhajis, tamarind chutney, coriander
Pork and apple sausage rolls, apple compote
Wild mushroom and cheddar quiche, caramelized red onion chutney
Curries lamb and pea pasties
Bang-Bang cauliflower, Asian slaw
Grilled padron peppers, tajin and lime aioli
Mini seasonal fruit pavlovas, Chantilly cream, toasted almonds
Dark chocolate and Guinness sponge, sour cream frosting
Treacle tart, whipped mascarpone

Mixed sandwiches, served on thick white or granary bread;
Smoked salmon, cucumber and crème fraîche
Honey glazed ham and tomato
Prawn Marie rose and shredded gem lettuce
Roast beef and horseradish remoulade
Coronation chicken and pickled red onion
Cheddar cheese and red onion chutney

ADD: Homemade salted crisps | £2.95 per bowl

STREET FOOD MENU | Choose 4 options from the list below, £24.95 per person
Additional items can be added for £5.95 per person

Birria pulled beef tacos, pico de gallo
Fried cod tacos, samphire, tartar sauce
Tempura fried enoki mushroom burgers, tarragon aioli
Korean fried chicken wings, kimchi, pickled carrot
Bang-Bang cauliflower, cabbage and sesame slaw
Potatas bravas, salsa Verde, crème fraîche
Lamb and za'atar flatbread, sumac onions, tzatziki
Chicken shawarma flatbread, grilled lemon, green tahini