

Tables



Vouchers



Christmas at The Pheasant

Seasonal food. Crackling fires. Time together.

2026/27.



Welcome to Christmas

Christmas has always been one of our favourite times of the year at The Pheasant. Whether you're joining us for a festive lunch with colleagues, Christmas Day with family or to welcome in the New Year, we look forward to seeing you throughout the season.

FESTIVE OPENING TIMES

We will be open as usual until 23 December

Monday–Saturday 11 am–11 pm | Bookings taken 12–9pm

Sunday 11 am–6pm | Bookings taken 12–4pm

Christmas Eve: 9am–11pm | Bookings taken 9–10:30am & 12pm–9pm

Christmas Day: 11am–7pm | Bookings taken 12–4:30pm

Boxing Day: 11am–7pm | Bookings taken 12–5pm

27 December: 11am–10pm | Bookings taken 12–4pm & 6–8pm

28–30 December: 11am–11pm | Bookings taken 12–9pm

New Year's Eve: 11am–late | Bookings taken 12–6pm & 6–9pm

New Year's Day: 9am–7pm | Bookings taken 9–10:30am & 12–5pm

Following our staff Christmas party on the evening of 3 January, please note that we will be closed on 4 January



Festive Dining

Festive Party Menu

Available 23 November–24 December

Christmas is all about coming together, and there's no better place to do that than around the table. Join us throughout the festive season for beautifully prepared food, carefully selected wines and the warm welcome that makes The Pheasant the perfect setting for your celebrations.

3 courses | £42 per person

Includes complimentary crackers & streamers for the table when pre-booked

Celebrating with a larger group?

Planning a festive celebration with colleagues, family or friends? We can accommodate larger parties and offer exclusive use of all or part of the pub. We also offer bespoke food and drinks packages to help make your celebration truly memorable.

Please speak to our Head of Events to discuss availability and create a celebration tailored to you | emily@stephenjamesinns.co.uk

Festive Party Menu

Pine-cured salmon gravadlax, apple remoulade, sorrel

Chicken & pickled cranberry terrine, mulled red onion
chutney, toasted focaccia

Carrot & ginger soup, homemade focaccia, carrot crisps

Korean fried chicken, ssamjang mayo, pickled shallots

Roast turkey crown, garlic-roasted potatoes, honey-glazed
carrots & parsnips, pan-fried Brussels sprouts, pig in blanket,
pork, sage & chestnut stuffing, cranberry & orange sauce

Slow-braised beef cheek, beef fat potato fondant, beetroot
puree, tenderstem broccoli, bourguignon sauce

Fillet of hake, Jerusalem artichoke puree, roasted new
potatoes, pickled fennel & watercress salad

Green lentil, sage & confit shallot stuffed savoy cabbage,
confit garlic and broccoli puree, apple & celeriac slaw

Christmas pudding, brandy custard, candied walnuts

Chocolate mousse, pistachio crumb, pickled cherries

Apple crumble cake, miso caramel sauce, ice cream

PX Affogato - Vanilla ice cream with Pedro Ximenez Sherry

Christmas Eve

Breakfast | Buck's Fizz
A La Carte | Festive Menu

There's something special about Christmas Eve morning.

Join us between 9am and 10:30am and start the celebrations with a glass of Buck's Fizz on arrival, pastries for the table and a freshly cooked Full English or Vegetarian Breakfast. Tea, cafetiere coffee and fresh juices are all included.

Whether it's a family tradition or the start of a busy day of wrapping, shopping and celebrating, it's the perfect way to begin Christmas.

£25 per person | Advance booking essential

Continue the Celebrations

Continue the celebrations with a leisurely lunch or cosy evening meal at The Pheasant. Our A La Carte and Festive Party menus will both be available throughout the day, whether you're meeting friends before the big day or gathering with family around the table.

Christmas Day

Celebrate the most magical day of the year at The Pheasant. Enjoy a carefully crafted festive menu, attentive service and a warm, welcoming atmosphere as we take care of every detail, leaving you free to relax and enjoy Christmas with family and friends.

Canapes | 3 courses | Coffee & petit fours
£99 per person | £69 per child (under 12)



Canapes

Korean fried popcorn chicken, pickled cucumber

Comte gougere, whipped ricotta

Piri-piri prawn skewer

Smoked salmon rilette, cornichons, toasted focaccia

Celeriac & truffle soup, sautéed wild mushrooms

Pan-seared pigeon breast, cavolo nero risotto, beetroot crisp

Roast turkey crown, garlic-roasted potatoes, honey-glazed carrots
& parsnips, pig in blanket, pork, sage & chestnut stuffing, roasted
Brussels sprouts with bacon, cranberry & orange sauce

Venison loin, roasted beetroot, smoked mashed potato,
pickled Roscoff onion

Fillet of halibut, saffron & fennel risotto, Swiss chard,
pickled mussels

Butternut squash & chestnut wellington, garlic-roasted potatoes,
hispi cabbage, vegetable gravy

(All main courses are served with additional seasonal vegetables)

Christmas pudding, brandy custard, candied walnuts

Blackberry parfait, pickled blackberries, meringue

Chocolate & pistachio tart, pistachio ice cream

Add a British cheeseboard from Rennet & Rind, served with quince,
crackers, celery, grapes | £9.95 per person

Boxing Day & New Year's Day

Carrot & ginger soup, homemade focaccia, carrot crisps

Smoked salmon, toasted pistachio, lemon aioli

Braised pork cheek, butterbean stew, buttered kale

Salt cod croquettes, sweet chilli glaze, rocket salad

Chicken & pickled cranberry terrine, red onion chutney, toasted focaccia

Roast loin of pork, roast potatoes, roasted carrots, tenderstem, apple
sauce, crackling, Yorkshire pudding

Roast sirloin of beef, roast potatoes, roasted carrots, tenderstem,
horseradish, Yorkshire pudding

Rolled lamb shoulder, dauphinoise potatoes, fine green beans, jus

Battered haddock & chips, crushed minted peas, tartare sauce

Fillet of sea bass, romesco sauce, parmentier potatoes, rocket salad

Salt-baked celeriac steak, garlic-roasted potatoes, hispi cabbage

Blackberry cheesecake, macerated blackberries, pineapple sorbet

Sticky toffee pudding, toffee sauce, vanilla ice cream

Panettone bread & butter pudding, brandy custard

Treacle tart, clotted cream, cranberry compote

Three British cheeses from Rennet & Rind, quince, crackers, celery, grapes

3 courses | £45 per person

New Year's Eve Dinner

Champagne | Canapes | 4 course dinner

Glass of Charles Heidsieck Brut Reserve, Champagne

Canapes

Beef short rib croquette, Korean fried cauliflower,
cured trout

Venison & black garlic carpaccio, stout-pickled shallots, Parmesan &
black pepper crisps

Pan-roasted guinea fowl, braised leg & wild mushroom pithivier,
tarragon & redcurrant velouté, honey butter-roasted heritage carrots,
confit king oyster mushroom

Salted caramel custard tart, blackberry ripple ice cream, macerated
blackberries, ginger crumb

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

£99 per person

New Year's Eve Lunch

Ease into New Year's Eve with a long lunch at The Pheasant. A La Carte menu available from 12pm–6pm, with the bar open all day. Whether you're joining us before a night out or making lunch your celebration, we'll have a table waiting.

The bar will be open as usual for drinks.

New Year's Day

The Hangover Cure

Start the year the way it should be – with a proper breakfast. Join us between 9am and 10:30am for a glass of Buck's Fizz or Bloody Mary on arrival, pastries for the table, and a Full English or Vegetarian Breakfast. With tea, cafetiere coffee and fresh juices included, it's the perfect excuse to gather the family and ease into the first day of the year.

£25 per person | Advance booking essential



Keep the Celebrations Going

3 course set menu | £45 per person | 12pm–5pm

Private Parties

Whether you're planning a festive celebration with colleagues, friends or family, The Pheasant offers the perfect setting. From intimate gatherings in one of our private dining spaces to exclusive hire of the entire pub, we'll work with you to create a celebration that's just right for your group.

Festive Party Package

£65 per person

- 3 course festive menu
- Welcome Prosecco
- One-third bottle of wine
- Crackers & festive table decorations
- Tea or coffee

Premium Party Package

£75 per person

- 3 course festive menu
- 3 canapes
- Welcome Prosecco
- Half bottle of wine
- Crackers & festive table decorations
- Tea or coffee



Booking Information

Tables can be booked online. To secure your reservation, a credit card will be required at the time of booking. Final guest numbers must be confirmed by 7 December, at which point we will contact you to arrange payment. Any reduction in guest numbers after this date will be charged in full. For parties of 15 or more, a pre-order will be required. For groups of 10+, a £15 deposit pp will be required.

Contact Us

We're happy to help with any queries! Please do reach out using the details below:

T | 01832 710303

E | enquiries@thepheasantkeyston.co.uk

Gift Vouchers

Give the gift of great food, memorable experiences and time together. Whether it's a cosy meal by the fire, a special celebration or one of our events, our gift vouchers let them choose the perfect occasion.

Gift vouchers are available to purchase online via our website.