



CHRISTMAS DAY LUNCH

Friday 25 December 2026 | 12-4.30pm

Charles Heidsieck Brut Réserve, Champagne £12.50 | £75

Rathfinny Sparkling Rosé, Sussex £10.50 | £53

Canapés; Korean fried popcorn chicken, pickled cucumber
Comte gougère, whipped ricotta
Piri-piri prawn skewer

Smoked salmon rillette, 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 & 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; British cheeseboard from Rennet & Rind, served with quince, crackers, celery, grapes | £9.95 per person

Coffee & petit fours

£99 per person | £69 per child (under 12)

Please make the team aware of any allergies or dietary requirements; the dish descriptions do not include all ingredients. A discretionary 10% service charge will be added to your bill, all of which is shared amongst the team.



CHRISTMAS EVE BREAKFAST

Thursday 24 December | 9–10:30am

Bucks Fizz | Pastries | Juices | Tea/Coffee | Hot Breakfast

Full English – Char-grilled back bacon, pork sausage, hash browns, baked beans, roasted tomato & mushroom, black pudding, eggs your way & sourdough toast

Vegetarian – Vegetarian sausages, hash browns, baked beans, roasted tomatoes & mushrooms, eggs your way & sourdough toast

COFFEE from The Brew Project, Ely

Espresso, Macchiato, Piccolo Americano, Cappuccino, Latte, Flat White, Double Espresso

TEA from Birchall's Tea

English Breakfast, Earl Grey, Lemongrass & Ginger, Peppermint, Green, Red Berry & Flower, Chamomile

£25 per person

Something Extra?

Charles Heidsieck Brut Réserve, Champagne £12.50 | £75

Rathfinny Sparkling Rosé, Sussex £10.50 | £53

Prosecco Spumante, Veneto, Italy £7.50 | £35

Buck's Fizz – Prosecco or Champagne, fresh orange juice £7.95 | £12.95

Bloody Mary – Vodka, tomato, balsamic vinegar, tabasco, lemon, celery salt, pepper £9.95

Virgin Mary – Tomato, balsamic vinegar, tabasco, lemon, celery salt, pepper £5.95

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BOXING DAY LUNCH

Saturday 26 December 2026 | 12–5pm

Charles Heidsieck Brut Réserve, Champagne £12.50 | £75

Rathfinny Sparkling Rosé, Sussex £10.50 | £53

Carrot & ginger soup, homemade focaccia, carrot crisps

Smoked salmon, toasted pistachios, lemon aioli

Braised pork cheek, butterbean stew, buttered kale

Salt cod croquettes, sweet chilli glaze, rocket salad

Chicken & pickled cranberry terrine, mulled 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 broccoli, horseradish, Yorkshire pudding

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

Battered haddock & chips, crushed minted peas, tartare sauce

Pan-fried fillet of seabass, romesco sauce, parmentier potatoes, rocket salad

Salt-baked celeriac steak, garlic roasted potatoes, buttered 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 compôte

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

£45 per person

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NEW YEAR'S DAY LUNCH

Friday 1 January 2027 | 12-5pm

Charles Heidsieck Brut Réserve, Champagne £12.50 | £75

Rathfinny Sparkling Rosé, Sussex £10.50 | £53

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, mulled 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, red currant jus

Battered haddock & chips, crushed minted peas, tartare sauce

Pan-fried fillet of seabass, romesco sauce, parmentier potatoes, rocket salad

Salt-baked celeriac steak, garlic roasted potatoes, buttered 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 compôte

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

£45 per person

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NEW YEAR'S EVE DINNER

Thursday 31 December 2026 | 6-9pm

Charles Heidsieck Brut Réserve, Champagne

Canapés; Pulled beef short rib croquette, beetroot aioli
Korean fried cauliflower, furikake seasoning
Treacle-cured chalk stream trout blini

Venison & black garlic carpaccio, stout pickled shallots, parmesan & black pepper crisps

Pan-roasted guinea fowl, braised leg & wild mushroom pithivier, tarragon & red currant 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

Tea or coffee & homemade chocolates

£99 per person

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NEW YEAR'S DAY BREAKFAST

Friday 1 January 2027 | 9–10:30am

Bucks Fizz | Pastries | Juices | Tea/Coffee | Hot Breakfast

Full English – Char-grilled back bacon, pork sausage, hash browns, baked beans, roasted tomato & mushroom, black pudding, eggs your way & sourdough toast

Vegetarian – Vegetarian sausages, hash browns, baked beans, roasted tomatoes & mushrooms, eggs your way & sourdough toast

COFFEE from The Brew Project, Ely

Espresso, Macchiato, Piccolo Americano, Cappuccino, Latte, Flat White, Double Espresso

TEA from Birchall's Tea

English Breakfast, Earl Grey, Lemongrass & Ginger, Peppermint, Green, Red Berry & Flower, Chamomile

£25 per person

Something Extra?

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Bloody Mary – Vodka, tomato, balsamic vinegar, tabasco, lemon, celery salt, pepper £9.95

Virgin Mary – Tomato, balsamic vinegar, tabasco, lemon, celery salt, pepper £5.95

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THE PHEASANT FESTIVE MENU

Monday – Saturday 12–9pm

Available from Monday 23rd November – Wednesday 24th December

Pine-cured salmon gravadlax, apple remoulade, red vein 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 carrot & parsnips, pan-fried Brussels sprouts, pig in blanket, pork, sage & chestnut stuffing, cranberry & orange sauce
Slow-braised beef cheek, beef fat potato fondant, beetroot purée, tenderstem broccoli, bourguignon sauce
Fillet of hake, Jerusalem artichoke purée, roasted new potatoes, pickled fennel & watercress salad
Green lentil, sage & confit shallot stuffed savoy cabbage, 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, honeycomb ice cream
PX Affogato – Vanilla ice cream with Pedro Ximeenez Sherry

£42 per person

Add; British cheeseboard from Rennet & Rind with quince, crackers, celery & grapes | £6.95 per person

Add; Tea or coffee & homemade mince pies | £4.95 per person

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