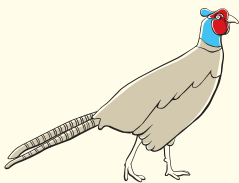


CHRISTMAS AND NEW YEAR 2014/2015



THE
PHEASANT

**Open every day in December except Mondays
1st and 8th and Sunday evenings of 7th and 14th**

The Pheasant

Loop Road, Keyston, Huntingdon, PE28 0RE

Tel: 01832 710241

email: info@thepheasant-keyston.co.uk

www.thepheasant-keyston.co.uk



CHRISTMAS PARTY MENU

Carrot and coriander soup with crème fraîche and sesame oil

Feta, orange and chicory salad with pomegranate and toasted hazelnuts

Gravadlax with warm potato salad, beetroot, honey, dill and mustard sauce

Game terrine with home-made piccalilli and granary toast

Pan-fried gilt-head bream with Jerusalem artichoke hash, cavolo nero, tarragon and prawn cream

Traditional roast free-range bronze turkey with chestnut stuffing, bread sauce, chipolatas, roast parsnips, roast potatoes, cranberry and orange sauce

Twice cooked blade of Aberdeenshire beef with horseradish mash, roast carrots, brussel tops and sauce Bourguignon

Roast pheasant with bubble and squeak, braised red cabbage, glazed apple and sage

Butternut squash, goat's curd and chestnut tart with cavolo nero and toasted walnuts

Served with brussel sprouts and glazed carrots

Baked chocolate tart with mascarpone and orange sauce

Vanilla pannacotta with mulled wine poached pear and brandy snaps

Christmas pudding with brandy sauce and rum butter

Rhubarb and candied ginger parfait with apple and medlar jelly

Coffee or tea with mince pies

£29.50 per person Fridays and Saturdays

£25 Monday to Thursday

£22 from 25th November - 6th December

Price includes crackers and streamers

Please let us know of any dietary requirements at the time of booking.

Available to any pre-booked party of 6 or more from 25th November to 23rd December, excluding Sunday lunches (when we have a set menu at £25, which includes 3 roasts, one of which will be turkey).

We require £10 per person deposit and your booking is not guaranteed until payment is received. These payments are non-refundable and they are per person.

CHRISTMAS PARTY NIGHT

FRIDAY 19TH DECEMBER

Small groups or companies can book a table and enjoy the Christmas party menu below along with a disco afterwards and dancing till midnight.

Butternut squash and curly kale soup with crispy sage, chestnuts and parmesan

Ham hock and parsley terrine with sauce gribiche and granary toast

Gravadlax with warm potato salad, beetroot, honey, dill and mustard sauce

Traditional roast free-range bronze turkey with chestnut stuffing, bread sauce, chipolatas, roast parsnips, roast potatoes and cranberry and orange sauce

Twice cooked Cornish shoulder of lamb with garlic mash, braised red cabbage, roasted root vegetables and rosemary

Pan-fried wild cod with saffron gratin, curly kale, tiger prawns and tarragon

Christmas pudding with brandy sauce and rum butter

Baked chocolate tart with mascarpone and orange sauce

Rhubarb and candied ginger parfait with apple and medlar jelly

Price includes crackers and streamers

£35 per person

Please let us know of any dietary requirements at the time of booking.

We require £10 per person as confirmation of booking. Until the deposit is received, the booking is only provisional. Deposits are per person (i.e. if 7 guests arrive when 8 have originally booked, the deposit for the 8th will be retained).

WEDNESDAY 24TH DECEMBER

CHRISTMAS EVE DINNER

Spied parsnip and chick pea soup with crème fraîche and flat leaf parsley

Free-range pork, sage and chorizo terrine with celeriac and apple remoulade

Skate croquette with lemon mayonnaise and dressed bitter leaves

Goat's curd, beetroot and watercress salad with walnuts, orange and thyme dressing

Pan-fried Wester Ross salmon with ratte potatoes, braised leeks, brown shrimps and tarragon cream

Twice cooked Cornish shoulder of lamb with garlic mash, braised red cabbage, roasted root vegetables and rosemary

Roast pheasant with garlic roast potatoes, celeriac purée, brussel sprouts, baby onions and pancetta

Spinach and Westcombe ricotta gnudi with braised radicchio, walnut and sage pesto

Chocolate nemesis with crème fraîche and poached rhubarb
Sticky toffee pudding with butterscotch sauce and vanilla ice cream
Rhubarb and candied ginger parfait with apple and medlar jelly
Selection of British cheese from Neal's Yard Dairy with quince jelly

Coffee or tea with mince pies

£35.00 per person

Please let us know of any dietary requirements.
We can also offer simpler dishes for anyone requiring them.

We require £10 per person as confirmation of booking.
Until the deposit is received, the booking is only provisional.

Open as normal for lunch; in the evening we will also offer drinks and snacks as well as the menu above.

THURSDAY 25TH DECEMBER

CHRISTMAS DAY LUNCH

Butternut squash soup with crispy chestnuts, sage and pumpkin oil

Seared scallops with cray fish, leek, celery and Jerusalem artichoke chowder

Free-range chicken, foie gras and wild mushroom terrine with truffle mayonnaise, green bean and frisée salad

Traditional roast free-range bronze turkey with chestnut stuffing, bread sauce, chipolatas, roast parsnips, roast potatoes and cranberry and orange sauce

Fillet and blade of Aberdeenshire beef with potato rosti, creamed cavolo nero, baby onions, girolles, pancetta and thyme

Pan-fried wild sea bass with saffron gnocchi, curly kale, braised leeks and garlic mussels

Beetroot, feta and chestnut tart with cavolo nero and glazed apples

All served with brussels sprouts and glazed carrots

Christmas pudding with brandy sauce and rum butter

Chocolate nemesis with crème fraîche and poached rhubarb
Selection of British cheese from Neal's Yard Dairy with quince jelly

Coffee or tea with mince pies

£69.50 per person

Children up to 10 years £19.50 (simpler dishes available)

We require £20 per person deposit and your booking is not guaranteed until payment is received. These payments are non-refundable and they are per person.

Please let us know any dietary requests in advance.

Closed in the evening.

FRIDAY 26TH DECEMBER BOXING DAY BRUNCH / LUNCH

Today we will offer a special brunch / lunch menu with a good choice of starters, mains, and puddings/cheese, to include traditional roasts, classic British winter dishes and some lighter options too. To include coffee and mince pies.

£29.50 for 3 courses

£15 for smaller portions for children up to 12 years old.

Bookings 12-3.30pm

Please let us know of any dietary requirements.

A credit card number will be required to secure your booking.

Closed in the evening.

SATURDAY 27TH - TUESDAY 30TH DECEMBER

The Pheasant will be open on all 4 days for lunch and dinner, also on New Year's Eve lunchtime.

THURSDAY 1ST JANUARY NEW YEAR'S DAY LUNCH



A special lunch menu of both classic and interesting dishes, with something for everyone whether you want just a light meal or a full roast lunch. 6 starters, 7 main courses, 5 sweets and cheese

**£29.50 for 3 courses
(£25 for 2)**

**£15 children up to
10 years old.**

Bookings from
12-3.30pm

Please let us know of any dietary requirements. We can also offer simpler dishes for anyone requiring them.

A credit card number will be required to secure your booking.

Closed in the evening.

WEDNESDAY 31ST DECEMBER NEW YEAR'S EVE DINNER

With fireworks at midnight!

Devaux, Grande Réserve Champagne with canapés

Celeriac soup with wild mushroom, crème fraîche and truffle oil

Ham hock and foie gras terrine with parsnip puree, medlar jelly and brioche

Shell fish lasagne with spinach and tarragon glaze

Char-grilled Aberdeenshire beef with potato fondant, celeriac purée, brussel tops, pancetta, soft green peppercorn and thyme sauce

Pan-fried sea bass with lemon and brown shrimp risotto, cavolo nero, parmesan and dill oil

Baked Camembert with quince jelly and walnut bread

Almond tart with Armagnac steeped prunes and mascarpone

Poached pear with chocolate sauce and praline ice cream

Coffee or tea with petite fours

£65 per person

We require £20 per person deposit and your booking is not guaranteed until payment is received. These payments are non-refundable and they are per person.

Please let us know any dietary requests in advance.

We are closed from Friday 2nd January until Thursday 15th January 2015. Re-open on Friday 16th January 2015.

JANUARY SALES

**From Friday 16th to Saturday 31st January
- A PIE AND ALE PROMOTION**

Every lunch and evening (except Saturday evening and Sunday lunch) we will offer a range of 3 different traditional pies or savoury puddings, priced at just £10.95 to include a pint of local bitter or a glass of hearty red wine.

The sweet menu will also make a special feature of some classic British puddings.