



# The Pheasant at Keyston

*re-established 2021*

## Christmas Parties 2021

Available to any pre-booked party from the 1<sup>st</sup> December to 23<sup>rd</sup> December,  
excluding Sunday lunches

Gently curried parsnip soup with parsnip crisps, coriander oil (vgn gf)

Ham hock & parsley terrine, shallots, capers & gherkins; granary toast

Pear, chicory, stilton & walnut salad; sherry vinaigrette (gf)

Gravadlax salmon, sweet honey & mustard sauce, potato & spring onion salad (gf)

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Grilled sea bream, with lemon, garlic & rosemary risotto, herb crème fraiche (gf)

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

Twice cooked feather blade of beef with dauphinoise potatoes, confit celeriac, ale reduction (gf)

Roast local pheasant with parsnip puree, tarragon & mushroom cream sauce (gf)

Roast butternut squash, shiitake, fennel & chestnuts, pumpkin seeds, flat parsley, red wine shallot vinaigrette (vgn gf)

Served with Brussel sprouts and roast carrots

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Chocolate truffle with Griottine cherries, chocolate sauce (gf)

Lemon polenta & mincemeat cake, Anglaise sauce (gf)

William pear poached in mulled wine (vgn gf)

Christmas pudding with brandy sauce and rum butter

£29 from 1<sup>st</sup> - 23<sup>rd</sup> December £28 Wednesday to Saturday Lunch and Wednesday/Thursday Dinner

£36 per person Fridays and Saturday evenings with a glass of fizz or non-alcoholic fizz cocktail on arrival (Friday and  
Saturday evenings only)

Price includes crackers Please let us know of any dietary requirements at the time of booking We will require £10  
per person as confirmation of booking. Until the deposit is received, the booking is only provisional. Deposits are  
per person and non-refundable (i.e. if 7 guests arrive when 8 have originally booked, the deposit for the 8th will be  
retained).

Our Sunday Lunches are available to book throughout December as usual, 3 courses for £29