



Christmas

and New Year Celebrations



The Pheasant
Country Hotel & Inn



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Discover North Norfolk this Christmas

From festive Christmas markets, Santa's Grottos and fabulous Christmas light trails, Norfolk offers a fantastic range of activities for the whole family to enjoy.

The Pheasant Hotel is within close walking distance of the coast and the ideal place to celebrate the festive season with friends or family.

Let us take care of you this Christmas.

**Let us take care of you this Christmas.
To book your festive package or event, call
01263 588382 and speak to our friendly team.**

Please call
01263 588382
to make a
booking

Festive Dining

Available throughout
December from
12 noon

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01263 588382
to make a
booking

Festive Dining

With the decorations up and the turkeys in the oven, it will soon be time to indulge yourself and make the most of the jolly season with an outing to The Pheasant Hotel. Our chefs have devised a truly festive menu, full of the season's best treats.

Festive Meal in the Restaurant
£37.00 per Adult, £18.50 per child

Festive Private Dining

Grab your friends, family or colleagues and celebrate in a more intimate festive setting.

Don't delay and book today!

Festive Meal in a Private Room
£40.00 per Adult, £20.00 per Child

Stay the night?

Enjoy 15% off our flexible bed and breakfast rate when you book a festive meal with us.

For full terms and conditions please see page 23.

Starters

- Roasted parsnip & honey soup, fresh bread **VE G**
Mixed bird game terrine, cranberry chutney, melba toast **G, MU, SD**
Smoked mackerel pâté, beetroot, pickle compressed cucumber,
cracker biscuit **GF D, SD, F**
Stuffed portobello mushroom, poached egg,
hollandaise, Parmesan **VE ON REQUEST D, SD**

Main Courses

- Roast turkey, stuffing, pigs in blankets, roast potatoes,
winter vegetables, rich turkey gravy **D, G, SD**
Pan fried pheasant, root vegetable terrine,
creamed sprouts, red wine jus **D, SD**
Sea bream, herb crushed potato, smoked prawn velouté,
seasonal vegetables **F, D, G, SD**
Roasted butternut squash & cranberry tarte tatin,
rocket salad, toasted pine nuts **VE ON REQUEST G, D**

Desserts

- Pheasant Christmas pudding, brandy sauce **SD, D**
Apple & pear crumble, custard **GF ON REQUEST G, D**
Ginger & orange crème brûlée, gingerbread biscuit
GF ON REQUEST D, G, E





Christmas Day Lunch

Served from 12 Noon

Please call
01263 588382
to make a
booking

We know how special Christmas Day should be. It is a day to spend time with your loved ones, so let us take care of your Christmas lunch, leaving you to make those all important memories.

£100.00 per Adult, £50.00 per Child

Included in the four night Christmas Residential Package – see page 12.

Pre-orders and pre-payments required for all bookings.

For full terms and conditions please see page 23.

Christmas Day Menu

Served from 12 Noon

Pre-starter

Honey roasted parsnip velouté

VEGAN ON REQUEST D, SD

Starters

Venison carpaccio, horseradish panna cotta,
crispy rocket, herb oil D

Chicken liver parfait, caramelised red onion chutney,
Melba toast GF ON REQUEST D, E, G, SD

Lime & gin cured mackerel, beetroot ketchup,
compressed cucumber, Parmesan crisp SD, D, F

Caramelised cauliflower, apple, golden raisin,
Smoked Dapple Cheddar D, MU, SD

Glazed burrata, Jerusalem artichoke purée,
apple & pear salad, caramelised walnut D, N, MU

Main Courses

Norfolk roast turkey, chipolatas wrapped in bacon, apple, apricot & sage stuffing, roast potatoes, seasonal vegetables, turkey gravy **GF ON REQUEST** G, SD, D

4oz fillet of beef, beef croquette, truffle mash potato, roasted turnips, parsnip crisps D, G, SD

Toasted chestnuts & shallot wellington, rocket pesto, pomegranate & cranberry salad **VE ON REQUEST** D, G, N, E, MU, SD

Butter poached cod, crushed potato, champagne & clam velouté D, F, MO, SD, G

Desserts

Christmas pudding, brandy sauce **GF ON REQUEST** D

White chocolate orange & ginger crème brûlée, dark chocolate biscotti biscuit E, D, N, G

Pistachio sponge, cranberry compote, Italian meringue, raspberry sorbet D, SD

Chef's selection of Norfolk cheeses D, G, SD

Boxing Day Menu

Please call
01263 588382
to make a
booking

The festivities don't have to end with Christmas Day. Join us on Boxing Day and indulge in a sumptuous three course menu, giving you the time to relax with those who mean the most after the biggest day of the year.

Only available as part of the four night Christmas Residential Package – see page 12.

Pre-orders and pre-payments required for all bookings.

For full terms and conditions please see page 23.

Starters

Roasted tomato & red pepper soup, fresh bread [VE & GF ON REQUEST](#) SD

Wild mushrooms, brioche toast, Parmesan, toasted pine nuts,
hollandaise sauce [GF ON REQUEST](#) G, D, SD, N

Tempura prawns, sweet chilli sauce, Asian salad MU, SD, D

Smoked salmon, dill crème fraîche, compressed cucumber, herb oil F, D

Venison carpaccio, horseradish cream, parsnip crisps, shaved Parmesan D

Ham hock terrine, piccalilli, crostini, dressed salad leaves G, MU, SD

Main Courses

Beer battered fish, triple cooked chips, tartare sauce, crushed minted peas F, G, E, SD, D

Roasted butternut squash risotto, cranberry, crispy kale [VE ON REQUEST](#) G, D, SD

Herb crusted hake, chorizo & mixed bean cassoulet, red pepper coulis [GF ON REQUEST](#) F, G, SD

Pan roasted chicken supreme, fondant potato, honey glazed carrots, mushroom & tarragon sauce D, SD

Caramelised cauliflower tarte tatin, rocket & beetroot salad, balsamic glaze D, E, G, SD, MU

Roast sirloin of beef, roasted potatoes, winter vegetables, rich red wine gravy D, SD

Desserts

The Pheasant tiramisù D, E, SD, G

Caramelised apple tarte tatin, clotted cream ice cream D, G

Mixed berry crumble, vanilla crème anglaise [GF ON REQUEST](#) D, F

Dark chocolate cheesecake, candied orange, orange gel D, G

Sticky toffee pudding, candied pecans, caramel sauce, vanilla ice cream D, G, N

Ice cream tasting plate, chocolate almond biscotti biscuit [VE & GF ON REQUEST](#) D, G, N

Chefs selection of Norfolk cheeses, winter chutney, Thomas Fudge crackers D, G, SD

Christmas Residential Packages

Please call
01263 588382
to make a
booking

Enjoy a four night Christmas break with us at The Pheasant in Kelling. Time is no object, simply arrive and let us spoil you over this festive season.

Four Night Christmas Package:
£1100.00 per person

**Four Night Christmas Package with tickets
to Thursford Christmas Spectacular:**
£1200.00 per person

Prices are based on two people sharing a Classic Twin/Double Room.

Single supplements apply from £50 per room per night.

Room upgrades are subject to availability, at an additional cost.

For full terms and conditions please see page 23.

23rd December

For those who have chosen the Thursford Christmas Spectacular tickets, make your way to the venue for the matinee. Arrive at The Pheasant at your leisure from 3pm. Join us for a welcome drink, delicious three course dinner, mince pies and coffee.

Christmas Eve

Breakfast is served between 8am and 10am. Explore the local area before Afternoon Tea and cakes. Return in the evening for a pre-dinner drink and a delicious three course dinner, with music from our resident pianist. If you wish to attend Midnight Mass, speak with our reception team for details of our nearest church and times.

Christmas Day

Wake up full of festive spirit, ready for a leisurely breakfast between 8am and 9.30am. Enjoy some quiet time before joining us for a Christmas cocktail and lunch served from 12 Noon. In the evening return for festive games and fun. For those who still have room for more, a relaxed buffet will be served from 7pm.

Boxing Day

Breakfast is served between 8am and 10am. Simply relax or explore the local area before a three course meal in the evening.

27th December

Enjoy one final breakfast between 8am and 10am, before checkout at 11am.



New Year's Eve Celebration

Please call
01263 588382
to make a
booking

Celebrate the new year in style!
Our New Year's Eve Celebration includes an arrival drink and a six course menu, as well as live entertainment. Book early as this event is sure to be one of the hottest tickets in Norfolk.

New Year's Eve Gourmet Dinner:
£95.00 per Adult

Included in the New Year's Residential
Packages – see page 18.

Pre-orders and pre-payments required for all bookings.
For full terms and conditions please see page 23.

New Year's Eve Menu

Amuse-bouche

Chef's selection D, G, E

Starters

Roasted sweet potato,
coconut & chilli soup VE

Fish Course

Monkish tail, confit Parisienne potatoes,
braised salsify, tomato & basil velouté F, G, SD

Salmon gravlax, beetroot ketchup, chicory,
garlic crostini F, SD, G, SD

Wild mushroom risotto, Parmesan, herb oil

VE ON REQUEST G, D

Main Course

Chicken breast wrapped in pancetta,
duck fat fondant potato, creamed leeks, honey glazed carrots,
mushroom & tarragon cream reduction D, SD, GF

Braised feather blade of beef, dauphinoise potato,
caramelised cauliflower, leek purée, red wine jus D, SD, GF

Beetroot wellington, squash purée, rocket salad v E, G, SD, MU

Desserts

Blood orange panna cotta, candied orange,
gingerbread biscuit D, G

Dark chocolate mousse, pistachio sponge,
raspberry sorbet, winter berries E, G, D

Chef's selection of Norfolk cheeses, winter chutney,
Thomas Fudge crackers G, D, SD

Coffee, petit fours D

New Year's Residential Packages

Please call
01263 588382
to make a
booking

Enjoy a two night break and see in the New Year with us at The Pheasant Hotel. Enjoy all the fun of our New Year's Eve Celebration before retiring to one of our beautiful rooms.

Experience the full 'Hospitality from the Heart' for a second night with an additional dinner, bed & breakfast the night before New Year's Eve.

Two Night New Year's Package: £495.00 per person

Prices are based on two people sharing a Classic Twin/Double Room.

Single supplements apply from £50 per room per night.

Room upgrades are subject to availability, at an additional cost.

For full terms and conditions please see page 23.

Two Night Package

Guests can choose to arrive on the 30th December and have an extra night of dinner, bed and breakfast the night before New Year's Eve, or join us on the 31st December and enjoy an extra night including a three course dinner on New Year's Day before one final breakfast on the 2nd January and checkout at 11am.

Check into your room on your selected date from 3pm.
Your package includes our New Year's Eve Celebration,
with an arrival drink and a six course menu.

The excitement continues after dinner with entertainment until just before midnight, when the countdown begins and we toast to the New Year. You can then retire to your room for the night and be rested before a late breakfast between 8am and 10am ahead of your 11am checkout and goodbye from our team.

Drinks Packages

Available for purchase for our Festive Dining, Christmas Day Lunch and New Year's Eve guests.

Designated Sleigh Driver: £35.00

4 x Frobishers, 4 x Coke Zero
4 x Redbull

A Touch of Sparkle: £99.00

2 x bottles of Prosecco
2 x bottles of Sparkling Rosè

The Selection Box: £105.00

1 x bottle of Prosecco
1 x bottle of House Red Wine
1 x bottle of House White Wine
1 x bottle of House Rosé Wine
10 x bottles of Birra Moretti

The Italian Job: £110.00

2 x bottles of Italian White Wine
2 x bottles of Italian Red Wine
5 x bottles of Birra Moretti

Royal Topper: £169.00

12 x bottles of Birra Moretti
4 x bottles of House Wine
2 x bottles of Prosecco

During December our Afternoon Tea will be served with a Christmas theme. Why not treat someone special in your life to a seasonal surprise?

Finger sandwiches
Selection of festive cakes
Scones with clotted cream & strawberry jam
Tea or coffee with refills

£25.00 per person

Served between 2pm – 5pm
(Pre-booking essential)

Pre-orders and pre-payments required for all bookings.
For full terms and conditions please see page 23.

Festive Afternoon Tea

Please call
01263 588382
to make a
booking

Coaching Inn Group Hotel Locations

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 30 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature Hospitality from the Heart.

Discover all of our locations by scanning this code with your smart phone or by visiting www.coachinginngroup.co.uk



Terms and Conditions

Festive Dining

A non-refundable, non-transferable booking fee of £10 per person is required in order to hold space, at the time of booking. All events are pre-payable and full payment, final numbers and completed pre-order forms are required by Friday 3rd November 2023. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed. Should any reduction in final numbers take place, refunds will not be made, nor will the money be offset against any other services or additional guests. Organisers are requested to make their guests aware of this. If pre-orders for every attendee are not received by the given date a default menu will be selected for them. No amendments can be made to pre-orders after Friday 3rd November 2023. If booking on behalf of a group, the organiser is responsible for collecting payment and pre-orders, not the individuals.

Christmas and New Year Packages

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by Friday 3rd November 2023 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

Christmas Day and Boxing Day Dining

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment, final numbers and completed menu pre-order forms are required by Friday 3rd November 2023. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products. Children's prices are: 0 – 4 years free of charge, 5 – 11 years child price and 12 years and over adult price.

Additional Information

Guests are not permitted to bring their own food and drink to consume on the premises.

Allergies and Intolerances

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds



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