


The Pheasant
Country Hotel & Inn

Your Christmas Story
Begins Here



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Discover North Norfolk this Christmas

In the tradition of the festive season, we invite friends old and new to join us at the heart of north Norfolk in Kelling, Holt, to celebrate with us in our Christmas wonderland. The team at The Pheasant Country Hotel strive to help our guests make new memories with friends and family, offering you wholesome traditional festive fayre and the opportunity to relax over this joyous season.

We will provide a roaring fire, cosy corners, and private spaces for you to enjoy the age-old 'eat, drink, and be merry' in our beautiful surroundings with your comfort and well-being in mind. Let us take care of Christmas for you at The Pheasant Country Hotel in Kelling.

To book your festive package or event, call us on 01263 588382 and speak to our friendly team.

Festive Dining

Each of our festive dishes has been carefully chosen by our talented kitchen team. With traditional chef driven menus designed using the wintertime's delicious produce, you'll find something for everyone this festive season. Using an abundance of local sourced food you'll find the character of our chefs shining through in our menus, so all that remains is for you to come and try our delicious food.

Festive dining is available throughout December from 12 noon.

Festive Meal in the Restaurant

£40.00 per Adult, £21.00 per Child

Festive Meal in the Private Dining Room

£42.00 per Adult, £21.00 per Child

To book, please call 01263 588382

Pre-booking and pre-ordering are essential.
For full terms and conditions please see page 19.



Starters

Roast Carrot & Parsnip Soup

thyme croutons **VE & GF ON REQUEST** SD, D, CE, G

Chicken & Ham Hock Terrine

chorizo crumb, tomato chutney, balsamic,
focaccia crisp **GF ON REQUEST** SD, G, S, D, MU

Smoked Salmon & Prawn Tian

crushed avocado, cucumber ribbons,
dill dressing, crispy capers **GF** F, SD, E, C

Mushroom & Chestnut Pâté

roasted fig, tarragon & cranberry relish,
herb croutons **VE** G, SD, S

Mains

All served with roasted roots, brussels sprouts
and roast potatoes for the table

Roast Breast of Turkey

orange & cranberry stuffing, pig in blanket, roast potatoes,
brussels sprouts, maple & mustard roasted root vegetables,
gravy **GF ON REQUEST** G, MU, D, SD, CE, S, E

Braised Feather Blade of Beef

grain mustard mashed potato, roasted carrot,
winter greens, pan gravy **GF ON REQUEST** MU, CE, D, SD

Roasted Chalk Stream Trout Fillet

crushed baby potatoes, tenderstem broccoli,
lemon hollandaise **GF** F, D, SD, E

Root Vegetable & Lentil Wellington

roast potatoes, greens, vegetable gravy

VE G, S, MU, CE

Desserts

Traditional Christmas Pudding

brandy custard

VE, GF ON REQUEST G, S, E, D, SD

Sticky Toffee Pudding

butterscotch sauce,
vanilla ice cream

GF ON REQUEST SD, S, D, E, G

Dark Chocolate Brownie

vanilla Chantilly cream,
chocolate soil,
raspberry gel G, D, E, S

Vanilla Panna Cotta

winter berry compote,
raspberry tuille

VE & GF ON REQUEST G, D, S, SD, E

Christmas Day Lunch

We've got Christmas Day all wrapped up for you. With our traditional festive fayre carefully presented by Chef and his team, you're sure to make memories of a lifetime with us here at The Pheasant Country Hotel. Join us and the team and enjoy a truly special Christmas.

Christmas Day Lunch is served at 12.30pm.

£109.00 per Adult, £50.00 per Child

Christmas Day Lunch is included in the four-night Christmas Residential Package – see page 10 for details.

To book, please call 01263 588382

Pre-booking and pre-ordering are essential.
For full terms and conditions please see page 19.

Chef's Canapés

Wild Mushroom Vol-au-vent **V** G, D, E

Devil on Horseback **SD**

Smoked Salmon En Croûte
watercress **F, G**

Sundried Tomato Arancini **V, GF** E, D

Gougeres Baron Bigard Truffle **V** G, D, E

Borscht Soup, sour cream, chives
V & GF ON REQUEST D, S



Starters

Lentil & Butternut Squash Soup

crumbled goat's cheese [V, VE ON REQUEST, GF](#) CE, SD, D

Chicken, Potato & Trumpet De Mort

Terrine wrapped in Leek

black pepper aioli, sourdough [E, G](#)

Smoked Mackerel & Horseradish Tart

celeriac slaw, fennel, lemon dressing [G, D, F, E, SD](#)

Mushroom & Chestnut Pâté

roasted fig, tarragon & cranberry relish,

herb croutons [VE](#) [G, SD, S](#)

Mains

All served with roasted roots, brussels sprouts
and roast potatoes for the table

Roast Breast of Turkey

orange & cranberry stuffing, pig in blanket, roast potatoes,
brussels sprouts, maple & mustard roasted root vegetables,

gravy [GF ON REQUEST](#) [G, MU, D, SD, CE, S, E](#)

Fillet of Beef & Yorkshire Pudding

roasted potatoes, winter greens, maple & mustard roasted
root vegetables, red wine & thyme gravy

[GF ON REQUEST](#) [G, D, SD, MU, CE, S, E](#)

Salt Cod Brandade

pomme dauphine [F, E, G, D, MU](#)

Shallot & Beetroot Tart Tatin

toasted chestnuts, herb pesto, sautéed potatoes,

tenderstem broccoli [VE](#) [SD, G, S](#)



Desserts

Traditional Christmas Pudding

brandy custard [GF ON REQUEST](#) [G, S, E, D, SD](#)

Steamed Figgy Pudding

brandy sauce [E, D, G](#)

Tuscan Orange & Almond Cake

orange sorbet, lemon posset mousse

[GF](#) [N, E, D](#)

Dark Chocolate Mousse

brandied cherries, honeycomb [S, D](#)

Vanilla Panna Cotta

winter berry compote, raspberry tuille

[GF ON REQUEST](#) [G, D, S, SD, E](#)

Petits Fours & Coffee

ASK FOR ALLERGENS



Boxing Day Dining

Boxing Day is often the most relaxing day of Christmastime. We look forward to you joining us for a delicious three course lunch or dinner with our festive fayre.

Boxing Day Dining is served
12 noon – 2.30pm and 5.30pm – 8.45pm

£45.00 per Adult

£23.00 per Child

Boxing Day Lunch is included in the four-night Christmas Residential Package – see page 10 for details.

To book, please call 01263 588382

Pre-booking and pre-ordering are essential.
For full terms and conditions please see page 19.

Starters

Roasted Tomato & Red Pepper Soup
fresh bread [GF ON REQUEST](#) SD, G

Wild Mushrooms
Brioche toast, Parmesan,
toasted pine nuts, hollandaise sauce
V SD, N, G, D, E

Tempura Prawns
sweet chilli sauce, Asian salad
SD, MU, D, C

Smoked Salmon
dill crème fraîche, compressed
cucumber, herb oil [GF](#) F, D

Chicken & Ham Hock Terrine
chorizo crumb, tomato chutney,
balsamic, focaccia crisp
[GF ON REQUEST](#) D, G, S, D, MU

Mains

Beer Battered Fish

triple cooked chips, tartar sauce,
crushed minted peas **F, G, E, SD, D, MU**

Honey Mustard Roast Gammon

roasted roots, roasted potatoes, greens, pan gravy
GF ON REQUEST SD, D, MU, CE, S

Roast Sirloin of Beef & Yorkshire Pudding

roasted potatoes, winter greens,
maple & mustard roasted root vegetables,
red wine & thyme gravy

GF ON REQUEST G, D, SD, MU, CE, S, E

Roasted Butternut Squash Risotto

Cranberry, crispy kale **V, VE ON REQUEST G, D, SD**

Herb Crusted Hake

Chorizo & mixed bean cassoulet,
red pepper coulis

GF ON REQUEST F, G, SD, MU

Pan Roasted Chicken Supreme

Fondant potato, honey glazed carrots,
mushroom & tarragon sauce **GF SD, D**

Caramelised Cauliflower Tarte Tatin

Rocket & beetroot salad,
balsamic glaze **V E, G, SD, MU**

Braised Feather Blade of Beef

grain mustard mashed potato,
roasted carrot, winter greens,
pan gravy **MU, CE, D, SD**

Desserts

Festive Chocolate Log

cherry gel, kirsch cherries **G, E, D, SD**

Vanilla Crème Brûlée

poached pears, cinnamon shortbread
G, E, D, SD

Mixed Berry & Apple Crumble

vanilla crème anglaise

GF ON REQUEST D, E, G

Sticky Toffee Pudding

candied pecans, caramel sauce,
vanilla ice cream **D, G, N, E, S**

Ice Cream Tasting Plate

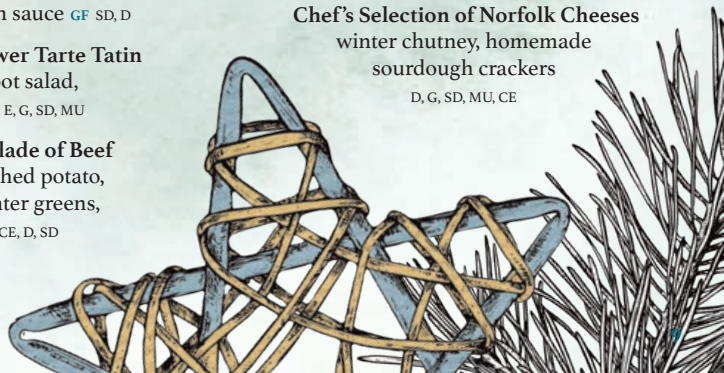
chocolate almond biscotti biscuit

VE & GF ON REQUEST D, G, N

Chef's Selection of Norfolk Cheeses

winter chutney, homemade
sourdough crackers

D, G, SD, MU, CE



Christmas Residential Packages

Relax and unwind at The Pheasant Country Hotel this Christmas. Our dedicated team is here to ensure your festive stay is as comfortable and enjoyable as possible. From the moment you arrive and throughout your stay you'll feel the warmth and care that sets us apart.

Take advantage of our exclusive Christmas packages, designed to make your festive season even more magical.

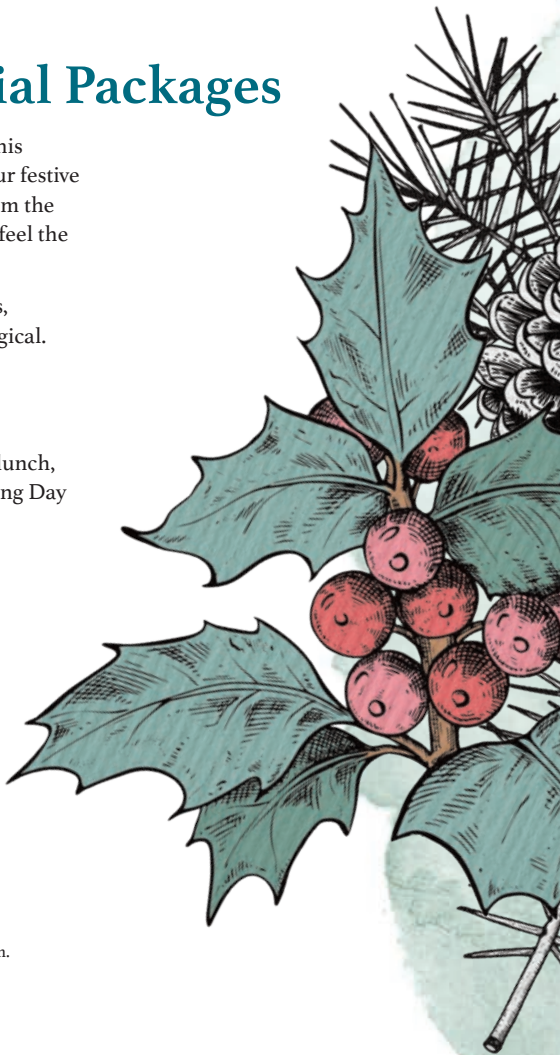
Four-night Christmas Package

Our four-night package includes bed & breakfast, three-course Christmas Eve dinner, Christmas Day lunch, relaxed Christmas evening buffet, three-course Boxing Day lunch and a relaxed evening buffet.

From £1249.00 per person

To book, please call 01263 588382

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 19.





What your 2024 Christmas could look like...

23rd December

Start your Christmas off the right way. Arrive at The Pheasant from 3pm and join us for a welcome drink from 4.30pm, before enjoying a delicious three-course dinner, mince pies and coffee in the evening.

Christmas Eve

Breakfast is served between 8am and 10am. Have a leisurely morning before afternoon tea and cakes from 4.30pm. Explore the local area in the afternoon, before returning in the evening for a pre-dinner drink and a delicious three-course dinner, with entertainment. If you'd like to attend Midnight Mass, our reception team can provide details of the nearest church and service times.

Christmas Day

Begin your Christmas morning with a leisurely breakfast served between 8am and 9.30am. Take some time to relax before joining us for a Christmas cocktail and Christmas Day Lunch served at 12.30pm. In the evening, return for festive games and fun, and for those still with room for more, a relaxed evening buffet will be served from 7pm.

Boxing Day

Celebrate Boxing Day with a delicious breakfast from 8am to 10am. Simply relax or explore the local area before returning for a three-course lunch from 12 noon. In the evening, a buffet will be served from 7pm

27th December

Enjoy one final breakfast between 8am and 10am before our team bids you farewell, with check-out at 11am.

New Year's Eve Gourmet Dinner

Join us in beautiful Kelling in North Norfolk to ring in the New Year. Our New Year's Eve celebration offers a drink on arrival, delicious four-course gourmet dinner in the Orangery, followed by live entertainment and dancing.

Book early – this event is sure to be one of the hottest tickets in town!

£99.00 per Adult

The New Year's Eve Gourmet Dinner is included in the New Year's Residential Package – see page 14.

To book, please call 01263 588382

Pre-booking and pre-ordering are essential.
For full terms and conditions please see page 19.





Chef's Canapés

Wild Mushroom
Vol-au-vent **V** G, D, E

Devil on Horseback **SD**

Smoked Salmon En Croûte
watercress **F, G**

Sundried Tomato Arancini **V, GF** E, D

Gougeres Baron Bigard Truffle **V** G, D, E

Borscht Soup, sour cream, chives
V & GF ON REQUEST D, S

Starters

Roasted Parsnip Soup
curry oil, parsnip crisp **VE** D, S

Pan Fried Scallop
ham hock croquette, pea purée,
confit egg yolk **E, D, MO, MU**

Hasselback Jerusalem Artichoke
Tarragon hollandaise, artichoke crisp,
toasted brioche, tarragon oil **V** G, E, D

Mains

Classic Beef Wellington
dauphinoise potatoes, tenderstem broccoli,
jus **D, G, SD, MU, CE, S**

Stone Bass Fillet
roast garlic & herb mashed potatoes,
vegetable concassé tomato dressing **F, D, MU**

Twice Baked Reblochon Cheese Soufflé
pickled walnut ketchup, braised endive,
pont neuf potatoes **V** D, E

Desserts

Cherry & Candied Almond Semifreddo
blondie, kirsch syrup **SD, S, D, E, N**

Dark Chocolate Delice
salted caramel, charred orange,
orange sorbet **V & GF ON REQUEST** D, E, G, N

Peanut Butter Parfait
banana ice cream, pain perdu **N, E, D, G**

Cheese for the Table

Chef's Cheese Selection
crackers, chutney, grapes **D, G, MU, CE**

New Year's Residential Packages

Enjoy a two-night stay to ring in the New Year with us at The Pheasant Country Hotel. Arrive on 30th December to experience the beautiful Holt in North Norfolk and an overnight stay in our beautiful rooms with superb three course dinner and gourmet breakfast. Relax on the 31st ahead of a fun filled night of good food, great entertainment and welcoming the New Year in style.

Two-night New Year's Package

Our two-night package includes bed & breakfast, tickets to our New Year's Eve Gourmet Dinner and an additional three-course dinner.

From £499.00 per person

To book, call 01263 588382

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 19.



Festive Afternoon Tea

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 & jam

Tea or coffee with refills

Afternoon Tea is served between 2pm and 5pm. Booking essential.

Festive Afternoon Tea

£29.00 per person

Fancy some fizz? Upgrade to our Sparkling Afternoon Tea for £37.00pp and enjoy a glass of prosecco with your afternoon tea.

To book, please call 01263 588382

Pre-booking and pre-ordering are essential.
For full terms and conditions please see page 19.





Gift Vouchers

The perfect gift for everyone!

Foodies are covered with our dining vouchers and sumptuous Afternoon Teas. Make a grand romantic gesture by treating your loved one to an overnight stay, with optional champagne and chocolates on arrival for that extra special touch. We even have vouchers you can purchase on the same day and receive by email, so if you're caught out on Christmas Eve they'll never know you forgot!

Three steps to a stress-free Christmas:

1. Go to www.coachinginnngroup.co.uk and click on the gift voucher link
2. Pick and purchase the voucher to suit your special someone
3. Choose to have the gift voucher posted or emailed straight to your inbox

Coaching Inn Group Hotel Locations

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 35 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 8th November 2024. 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 8th November 2024. 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 8th November 2024 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 and New Year's Eve Celebration

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 8th November 2024. 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.

Afternoon Tea

For all Afternoon Tea bookings, we require a £10 per person non-refundable booking fee before the reservation can be confirmed. This will be taken off your final bill. Should you need to amend your booking, we require 48 hours' notice.

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: Soy / SD: Sulphur dioxide / SE: Sesame seeds



The Pheasant Country Hotel
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