



# A Magical Christmas Awaits



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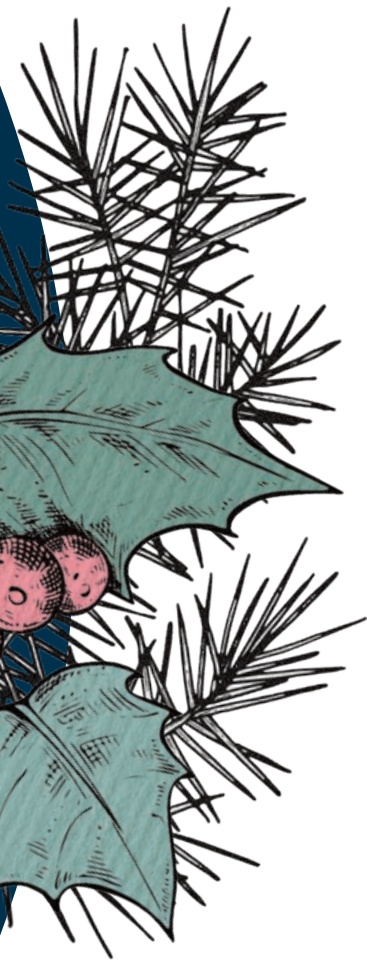
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## Be Inn the Know

Get all the latest news and offers for The Pheasant Hotel delivered to your inbox! Simply scan the code and add your details to sign up.





## A magical Christmas awaits at The Pheasant Hotel

This festive season, let us add the sparkle to your celebrations at The Pheasant Hotel. Whether you're gathering with loved ones, friends, or colleagues, we offer the perfect setting to create those unforgettable memories. From festive parties to a relaxing family retreat or a delicious meal, we're dedicated to transforming your Christmas into an enchanting celebration filled with laughter, love and moments to treasure forever.

Located near the Norfolk coast in Kelling, our award-winning hospitality, charming rooms, and refined festive dining make The Pheasant Hotel the ideal place to celebrate Christmas and the New Year. Be enchanted by mouth-watering seasonal menus, tempting tipples and relaxing getaways, all with our elegant hotel as your perfect backdrop.

We are pulling out all the stops so don your finest party outfit and prepare to be dazzled by our range of festive dining and accommodation experiences.

To book, just call our friendly team on 01263 588382. We can't wait to celebrate with you this festive season.

# Festive Dining

Whether you're planning to meet up with friends or spend time with family this Christmas, our chefs have curated a truly festive menu, packed full of the season's best flavours. Enjoy a delicious Christmas meal and leave the washing up to us. Perfect!

Festive dining is available throughout December from 12 noon.

**Festive Meal in the Restaurant**  
**£45.00 per Adult, £22.50 per Child**

Private dining rooms available. Room hire charges will apply.

**To book, please call 01263 588382**

For full terms and conditions please see page 19.



## Starters

### Roasted Parsnip Soup

thyme croutons VE, GF ON REQUEST CE, G

### Norfolk Game Terrine

winter chutney, Melba toast

GF ON REQUEST G, SD

### Smoked Salmon & Prawn Tian

crushed avocado, pickled cucumber,  
crispy capers GF F, SD, C

### Mushroom & Chestnut Tart

roasted figs, dressed salad V D, MU, SD

## Mains

### Roast Breast of Turkey

orange & cranberry stuffing, pigs in blankets,  
roast potatoes, brussels sprouts,  
honey-glazed vegetables, rich gravy

GF ON REQUEST G, SD, D

### Braised Beef

wholegrain mash, roasted carrots,  
red wine jus GF D, MU, SD

### Roasted Chalk Stream Trout

crushed potato, lemon hollandaise GF F, D, SD

### Root Vegetable & Red Onion Tart Tatin

balsamic glaze, sundried tomato salad G, D, SD, MU

## Desserts

### Traditional Christmas Pudding

brandy custard VEGAN ON REQUEST, GF SD

### Festive Chocolate Log

cherry gel, blackberry sorbet D, E, G

### Lemon Tart

meringue, ginger clotted cream D, E, G

### Coconut Panna Cotta

kiwi & lime salsa, basil praline VE, GF



# Christmas Day Lunch

We understand how magical Christmas Day should be. It's a time to cherish your loved ones and enjoy quality food, relax and make those all-important memories. Take the pressure off and let us handle your Christmas Day dining, so you can focus on creating unforgettable memories together.

Christmas Day Lunch is served at 12.30pm.

**£129.00 per Adult, £64.50 per Child**



**To book, please call 01263 588382**

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

## Starters

**Duck Liver Parfait**  
winter chutney, Melba toast  
GF ON REQUEST G, E, SD

**Butternut Squash Soup**  
garlic focaccia V, GF ON REQUEST G, D, E, CE, SD

**Blowtorched Smoked Mackerel**  
beetroot and horseradish tartare,  
compressed cucumber GF, F, SD

**Mushroom & Chestnut Tart**  
roasted figs, dressed salad V D, MU, SD

## Mains

**Roast Breast of Turkey**  
orange & cranberry stuffing, pigs in blankets,  
roast potatoes, brussels sprouts,  
honey-glazed vegetables, rich gravy  
GF ON REQUEST G, SD, D

**Fillet of Beef**  
wholegrain mash potato, beef croquette,  
tenderstem broccoli GF ON REQUEST MU, G, SD

**Herb-crusted Hake**  
crushed potatoes, hollandaise sauce  
GF ON REQUEST D, F, SD

**Beetroot Wellington**  
roast potatoes, roasted vegetables, gravy V G, D, SD

## Dessert

**Traditional Christmas Pudding**  
brandy sauce V, VE ON REQUEST, GF SD

**Sticky Toffee Pudding**  
caramel sauce, vanilla ice cream  
G, D, E

**Vanilla Panna Cotta**  
cinnamon shortbread,  
cranberry compôte GF ON REQUEST D

**Poached Pear**  
white chocolate mousse,  
chocolate soil, blackberry sorbet  
V, VE ON REQUEST, GF D, SD



# Boxing Day Dining

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in a sumptuous three-course menu, allowing you to relax and savour special moments with those who mean the most.

Boxing Day Dining is served  
12 noon – 8pm

**£60.00 per Adult, £30.00 per Child**

**To book, please call 01263 588382**

For full terms and conditions please see page 19.

## Starters

**Roasted Tomato  
& Red Pepper Soup**  
toasted focaccia

VE, GF ON REQUEST CE

**Wild Mushrooms  
on Toasted Brioche**  
poached egg, Parmesan

V, GF ON REQUEST G, SD, E

**Tempura King Prawns**  
sweet chilli sauce, Asian salad

G, SD, MU, C

**Beetroot Cured Salmon**  
pickled cucumber, avocado purée

GF F, SD

**Mushroom & Chestnut Tart**  
roasted figs, dressed salad V D, MU, SD

**Norfolk Game Terrine**  
winter chutney, Melba toast

GF ON REQUEST SD





## Mains

**Beer-battered Fish & Chips**  
mushy peas, tartare sauce GF D, SD, F

**Braised Beef**  
wholegrain mustard mash,  
honey-glazed carrot MU, D, SD

**Pan-roasted Chicken**  
fondant potato, tenderstem broccoli,  
mushroom & tarragon sauce  
GF ON REQUEST D, SD

**Herb-crushed Hake**  
chorizo & mixed bean cassoulet,  
red pepper coulis G, SD, F

**Root Vegetable & Red Onion Tart Tatin**  
balsamic glaze, sundried tomato salad V SD, MU

**Roasted Butternut Squash Risotto**  
cranberry, crispy kale V, GF D, CE, SD, MU

**Fillet of Sea Bass**  
crushed potato, lemon caper butter,  
seasonal greens F, D, SD

**Honey-roasted Ham**  
fried eggs, dressed salad,  
triple-cooked chips MU, E, SD

## Desserts

**Festive Chocolate Log**  
cherry gel, blackberry sorbet D, E, G

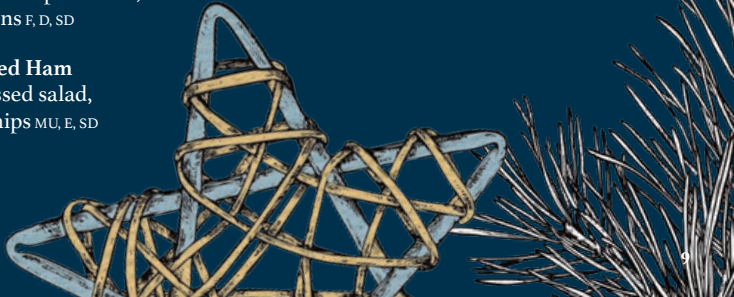
**Lemon Tart**  
meringue, ginger clotted cream D, E, G

**Coconut Panna Cotta**  
kiwi & lime salsa, basil praline VE, GF

**Sticky Toffee Pudding**  
caramel sauce, vanilla ice cream G, D, E

**Berry & Apple Crumble**  
vanilla custard V, VE ON REQUEST, GF E

**Chef's Selection of Norfolk Cheese**  
winter chutney, Thomas Fudge  
crackers D, SD



# 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.

## Three-night Christmas Package

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

**From £1,050.00 per person**

## Four-night Christmas Package

Our four-night package includes bed & breakfast, three-course meal on the 23rd December, three-course Christmas Eve dinner, Christmas Day lunch, relaxed Christmas evening buffet, three-course Boxing Day Dinner.

**From £1,275.00 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 2025 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 to enjoy our three-course Boxing Day Menu from 12pm to 8pm.

### 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**

**To book, please call 01263 588382**

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





## Starters

### Pan-fried Scallop

black pudding bonbon,  
cauliflower purée, salsa verde

MO, G, SD, D, E, MU, CE

### Roasted Parsnip Soup

curry oil, parsnip crisp

V, VE & GF ON REQUEST CE

### Beetroot Carpaccio

poached pear, whipped goat's curd,  
candied walnuts

V, VE ON REQUEST N, D, SD

## Intermediate

### Blackberry Sorbet

prosecco, winter berries VE, GF SD

## Mains

### Classic Beef Wellington

truffle mash, tenderstem broccoli,  
jus G, D, SD

### Stone Bass Fillet

garlic & herb-crushed potato,  
seafood bisque,  
pickled kohlrabi & fennel F, D, C, SD

### Twice-baked Soufflé

pickled walnut ketchup,  
sautéed potatoes, buttered leeks

V G, E, SD, N, D

## Desserts

### Peanut Butter

### & Praline Parfait

caramelised banana,  
toffee ice cream GF N, E, D, G

### Dark Chocolate Delice

candied orange, orange sorbet D, E, G, N

### Spiced Rum-soaked Pineapple

chocolate ganache, mango sorbet,  
chocolate soil VE, GF SD

## Cheese for the Table

### Chef's Selection of Cheese

crackers, chutney, grapes

D, G, MU, CE

# New Year's Residential Package

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 £525.00 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.





# Gift Cards

## The perfect gift for everyone!

Foodies are covered with our dining gift cards. 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 gift cards 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](http://www.coachinginnngroup.co.uk) and click on the gift card link.
2. Pick and purchase the gift card to suit your special someone.
3. Choose to have the gift card posted or emailed straight to your inbox.





# Coaching Inn Group Hotel Locations

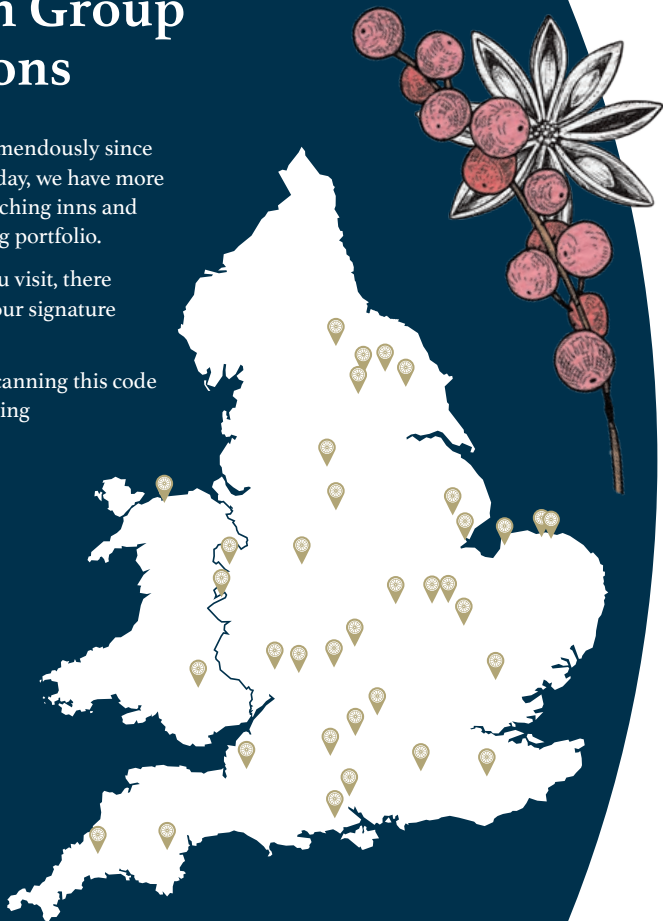
Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 36 historic, market town coaching inns and country hotels within our growing portfolio.

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](http://www.coachinginngroup.co.uk).



Part of The Coaching Inn Group



# Terms and Conditions

## Festive Dining & Boxing Day

A £10 per person authorisation is required for all pre-booked tables, at time of booking. Should you need to amend or cancel your reservation, we require 48 hours' notice. After this time, any reduction in numbers or non-arrival, will be charged at £10 per person. Completed pre-order forms are required for groups of 6 or more guests by 21st November 2025. If booking on behalf of a group, the organiser is responsible for collecting pre-orders. Please speak to a member of the team for separate Terms & Conditions that apply for Private Events.

## Christmas Day & New Year's Eve 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 21st November 2025. 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.

## Christmas & 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 21st November 2025 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.

## Additional Information

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

For children aged between 0 – 11 years please speak with a member of our team for prices. Adult prices will be charged for aged 12 years and over.

## Allergies & 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

V: Vegetarian / VE: Vegan / GF: Gluten-Free



### The Pheasant Country Hotel

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