

CHRISTMAS DAY MENU

ADULTS £94.95 CHILDREN £40

STARTERS

HOMEMADE HONEY ROASTED CARROT & ROSEMARY SOUP (GFO, VGO, V)

Served with warm bread, butter and roasted red pepper oil

BRIE & CRANBERRY FILO PARCELS (V)

Crispy filo parcels filled with melted brie & cranberry, served on a bed of dressed rocket and a redcurrant jus

SMOKED SALMON & KING PRAWNS (GF, DFO)

Citrus crème fraîche, avocado, lemon & lime gels and dill oil

CHICKEN LIVER & CRANBERRY PÂTÉ (GFO)

Smooth pâté served on a crostino and topped with crispy bacon shards with a blood orange gel, dressed rocket and bacon jam

WARM FIG, BEETROOT & BLUE CHEESE SALAD (VGO, GF, DFO, V)

Warm figs, trio of beetroot, crumbled blue cheese and mixed leaves covered in a spicy hot honey dressing

MAINS

ROAST TURKEY (GFO, DFO, VGO)

Served with crispy roast potatoes, Yorkshire pudding, stuffing, pig in blanket and gravy

BRAISED LAMB SHANK (GF, DFO)

Slowly braised lamb shank served on a sweet potato purée with dauphinoise potatoes, roasted vine cherry tomatoes and a redcurrant jus

BAKED SALMON FILLET (GF)

Topped with a spinach & parmesan crumb, served with pan-fried king prawns, buttery parsley mash potato and accompanied with a split white wine & red pepper sauce

VEGETABLE EN CROUTE (VG, GF)

Mixed roasted vegetables in a spiced tomato sauce, encased in golden puff pastry and served with crispy roast potatoes

All the mains are accompanied by honey roasted parsnips & carrots, sprouts, braised red cabbage and mixed greens

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (GFO, DFO, VGO)

Served with brandy sauce

BLACKCURRANT & PROSECCO CHEESECAKE (GF, VFO)

Served with a berry coulis, whipped cream and fresh fruit

CARAMELISED WHITE CHOCOLATE FUDGE CAKE

Served with caramel sauce and vanilla ice-cream

EGGNOG CRÈME BRÛLÉE (GF)

Infused with nutmeg, ginger and cinnamon spices, topped with candy cane

PROFITEROLES

Covered in chocolate and salted caramel sauce

VG=VEGAN • DF=DAIRY FREE • GFO=DISH CAN BE ALTERED TO GLUTEN FREE
• DFO=DISH CAN BE ALTERED TO DAIRY FREE • VGO=DISH CAN BE ALTERED TO VEGAN

Please make staff aware of any food allergies or dietary restrictions. There are allergens present in the kitchen, and although precautions can be taken, cross contamination cannot be guaranteed.

THE
COACH HOUSE
— PUB & KITCHEN —

PRESENTS

A
CRACKER
OF
A
CHRISTMAS

PUB & KITCHEN
— BY DAVENPORTS —