



CHRISTMAS FEAST

Starters

- Roast cauliflower soup, toasted chestnuts, sourdough (vg)
- Chicken liver parfait, caramelised onion & thyme chutney, watercress, sourdough toast
- Dorset cured pork loin, dandelion & hazelnut salad
- Severn & Wye smoked salmon, lemon mascarpone & pickled fennel
- Sweet potato & squash hash, fried duck egg, parsley & cucumber dressing (v)

Mains

- Crown of English turkey, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots, goose fat roast potatoes, Savoy cabbage, honey roasted parsnips, gravy
- 6oz Aberdeen Angus ribeye steak, triple cooked chips, roasted shallots, béarnaise (Supplement £5.00)
- Butternut squash, spinach, fennel & chickpea bake, Bloody Mary sauce, sprouting cauliflower, rosemary roast potatoes, roasted parsnips (vg)
- Slow-cooked beef, ale & parsnip suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy
- Pan-roasted sea bass, crushed potatoes & bacon, samphire & leeks, butter sauce

Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Spiced orange posset, walnut shortbread
- Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)
- Shepherds Purse Northern Blue, quince jelly, celery, seeded crackers

3 courses £29.50

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge of 12.5% which will be added to your bill.

THE-COACH-AND-HORSES.CO.UK

CHRISTMAS

2020