



Christmas

PARTY MENU

STARTERS

SOUP

Curried parsnip soup with an onion bhaji crumb and curry oil. Served with toasted sour dough. (GFA, DFA, VGA)

TERRINE

Confit chicken, tarragon and apricot terrine wrapped in Parma ham served with sauternes jelly, pickled baby vegetables and a port reduction. (GFA, DFA)

SALMON

Hot smoked salmon (served cold) with cucumber, soft boiled quale egg, horseradish crème fraiche, beetroot and lemon and caper oil. (GFA, DFA)

BRIE

Breaded brie served with cranberry sauce and toasted sour dough. (GFA)

THE OLD COACH HOUSE, SONDES RD
CT14 7BW



MAINS

ROAST TURKEY

Traditional roast Turkey wrapped in bacon served with Roast potatoes, 3 cheese cauliflower, butternut, sweet potato, parsnip, seasonal vegetables, stuffing, Brussel sprouts, pig in blanket, Yorkshire pudding and gravy. (GFA, DFA)

BUTTERNUT

Pressed butternut, cashew nut, pinenut and herb loaf served with Roast potatoes, 3 cheese cauliflower, butternut, sweet potato, parsnip, seasonal vegetables, Brussel sprouts, Yorkshire pudding and gravy. (GFA, DFA)

COD PAPILOTE

Cod poached in white wine wrapped in parchment paper served with crushed new potatoes, mixed green vegetables and mussels in a white wine cream sauce. (GFA, DFA)

BURGER

Potato and courgette curry spiced rosti in a gourmet bun with aioli, rocket salad, tomato, red onion and kimchi served with rustic fries. (GFA)

2 COURSES £28 OR 3 COURSES £35

DESSERTS

CHRISTMAS PUDDING

Traditional Christmas pudding served with a choice of custard, cream or ice-cream. (add a shot of brandy (£2)). (GFA, DFA, VGA)

CHEESECAKE

Gingerbread cheesecake served with glazed banana and a toffee sauce. (v)

TIRAMISU

Classic Italian dessert with layers of mascarpone with our own alcoholic twist, sponge fingers and a dusting of cocoa powder. Served with biscotti (almond biscuit).

ICE CREAM

Choose 2 scoops of Marshfield ice cream, from a selection of flavors on the day.

2 COURSES £28 OR 3 COURSES £35

GUESTS WITH FOOD ALLERGIES AND INTOLERANCES, PLEASE MAKE A MEMBER OF THE TEAM AWARE BEFORE PLACING AN ORDER FOR FOOD OR DRINK, PLEASE NOTE THAT ALL OF OUR DISHES ARE PREPARED IN A KITCHEN WHERE CROSS CONTAMINATION MAY OCCUR, AN WE CAN'T GUARANTEE AN ALLERGEN FREE ENVIRONMENT. OUR MENU DESCRIPTIONS DO NOT LIST ALL INGREDIENTS.

(GF) - GLUTEN FREE (GFA) - GLUTEN FREE AVAILABLE (DF) - DAIRY FREE (DFA)- DAIRY FREE AVAILABLE

(V) - VEGETARIAN (VG) - VEGAN (VGA)- VEGAN AVAILABLE (N) -CONTAINS NUTS

PLEASE NOTE THAT TABLES OF 8 OR MORE WILL HAVE DISCRETIONARY SERVICE CHARGE ADDED TO THE BILL.