

The Coach and Horses Christmas 2008

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Roast pumpkin soup ✓
Beetroot cured salmon, horseradish, pickled cucumber
Duck liver parfait, quince chutney, sourdough toast

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Wild mushroom tarte fine, roast garlic, poached duck egg ✓
Pollock, brown shrimp butter, cauliflower puree, spinach
Confit pork belly, Brussels sprouts, chestnuts, bacon, mash
Braised Longhorn beef, red cabbage, swede mash, watercress

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Prune & Armagnac ice cream, vanilla biscuits
Chocolate & orange mousse
Cheese plate (£2 suppl)

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Three Courses £25.00

A 12.5% discretionary service charge will be added to your bill

All our dishes are prepared according to season using fresh produce. So some dishes may change with little notice depending on availability. As soon as we know, we will let you know. Oh, and some of our dishes contain nuts. So no dish can be guaranteed to be absolutely nut-free.

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www.thecoachandhorses.com