

The Coach and Horses Christmas 2008

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Colchester Oyster and a Glass of Bubbly

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Pumpkin soup, goats curd, sage ✓
Beetroot cured salmon, rye blinis, horseradish
Game terrine, crab apple jelly, sourdough toast

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Wild mushroom tarte fine, roast garlic, poached duck egg ✓
Halibut, cauliflower puree, brown shrimp butter, spinach
Confit goose leg, Brussels sprouts, chestnuts, bacon, mash
Braised Longhorn beef, bone-marrow dauphinoise, red cabbage,
watercress

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Apple tarte tatin, crème fraiche
Christmas cake ice cream
Chocolate & pistachio parfait

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Cheese plate

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Chocolate truffle and Coffee

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Six Courses £38.00

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

The Coach and Horses, 26-28 Ray Street, London, EC1R 3DJ
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www.thecoachandhorses.com

know. Oh, and some of our dishes contain nuts. So no dish can be guaranteed to be absolutely nut-free.

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