

The COACH

Menu 1 • £60

SELECTION OF COLD MEZZE

Selection of flavoured Humus, Cacik, broad bean & mint, Tabouleh, salads served with bread

PINCHOS

Sicilian Heritage tomato, Manchego, Basil chiffonade & EVO

Black Pig “La Mancha” curd meat

PLATTERS

Sultan Iker Bayendi Chicken with Herbs salads

Egglepant Bayendi, Mint & coriander salad, Sumac

Mediterranean Frito Misto, Garlic confit Aioli, Espelette pepper

Spicy Potato wedges

DESSERT

Valrhona 72% chocolate tart, Passion fruit couli

The COACH

Feasting Menus 2021

Menu £60

STARTERS

Selection of treat Cured meat Platters from France, Spain Italy & UK

Selection of festive salads:

Wedge salad with Gribiche & Collioures Anchovy

Heritage slow baked beets, horseradish, Pickle dill, preserve lemon & Coconut
Yogurt with EV

MAINS

Large Cornish cod Bacalao style, confit potatoes & pimento, tomato fondue

Roasted Black chicken, pomme alumette, wild mushroom sauce

Persian Broccoli, toasted cumin, labneh, flat bread (V)

DESSERTS

Lemon Tart with Lemon Crème fraîche

Black treacle pudding with dry fruits, Salty caramel

The COACH

Feasting Menus 2021

Menu £85

SEA

Lock Duart Salmon with Toasted bread & caper cream fraiche

Smoked mackerel pate scented with lime & Lemon

River Teign Mussel Mariniere with Normandy cream, sourdough bread

LAND

Onglet & sirloin steak Carvery

Marinated Grilled chicken with Harissa & Oregano

Smoked Ham Hock Macaroni & Cheese

Vegan chick peas steak with Vegan smoked cheese

Chips

Green Peppercorn sauce

Macaroni & cheese with Raclette cheese

Selection of seasonal salads

Deconstructed Millefeuille

Exotic salad patter with Mojo syrup

The COACH

Feasting Menu £90

Grilled Native Lobster, Garlic & Herb infused

Devon Had pick Crab tartare, Tarragon, shallot & Hass avocado

Grilled aged Hereford sirloin

Charcuterie platters

Cornish "small Boat" Flaky cod Bacalao, mid potatoes & parsley salad

AOC Tarbais bean cassoulet, Seared broccoli & Tuber Melanosporum Truffle

SIDES

Dauphinois potatoes with Issigny cream

Freese salad with confit Gizzard & Ventreche Bacon

French fine bean salad, Shallot

Ratte mousseline potatoes with Brittany crystal salt butter

Bearnaise sauce

Choron sauce

DESSERT

Triple chocolate brownie with Kentish strawberries & salty caramel sauce

The COACH

Feasting Menu • £70

HEREFORD RARE BREED CASTLE TREAT FROM JASPER OVEN

Hereford 28 days Onglet

Hereford 32 days cote de boeuf

Hereford slow cook Beef cheek in Burgundy Chambertain red wine

Surrey Farm Celeriac Steak, Aioli, Salsa Verde (v)

River Teign Mussel Mariniere, Sourdough bread

SELECTION OF SALAD & SIDES

Triple cook chips

Fine Bean & shallot salad

Baby Gem, Caesar dressing, marinated Colliour anchovies, clarence court hen eggs

Plum Tomato & buffalo Mozzarella, basil pesto

Peppercorn sauce

DESSERT

Menton Lemon tart, lemon curd & lime jus