

The COACH

CHRISTMAS DAY MENU • £95

STARTERS

Cream of Butternut Squash, *conté fondue & truffle shavings, puff rice*

Home Smoked Curd Wild Salmon “Mi Cuit”, *slow confit baby beets & horseradish cream normande*

Lyonnaise salad, *alsace bacon, frisee, sourdough & vintage sherry vinegar*

Traditional Gascon Foie Gras “mi Cuit au Torchon”, *spelt bread, sauterne jelly, mesclun with confit duck gizzard*

MAINS

Traditional Bronze Turkey, *all the trimmings, proper gravy scented with thyme*

Filet of Hereford beef, *lardo di colonata, braised chuck, yorkshire pudding toast*

Slow baked Barbecued Celeriac scented miso butter, *traditional sides*

Seared Filet of Cornish brill, *champagne velouté, shrimp, beurre noisette & duglere sauce*

DESSERTS

Traditional Christmas Pudding Flambe with Sherry, *toffee sauce*

Madelaine, *Grand Marnier cream, candied hazelnut, roasted pineapple piña colada*

Seasonal Cheese from “La Fromagerie AOC” with Crackers, *french bread, baby pousse & hazelnut dressing*

Valrhona Chocolate Mousse, *truffle, langue de chat, praline honey*