

The COACH

CHRISTMAS DAY MENU • £95

STARTERS

Cream of Butternut Squash, *conte 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*

The COACH

À LA CARTE CHRISTMAS PARTY MENU

pre-order only

STARTERS

Cream Of Crown Prince Squash, Chestnut Crumble & Tomme De Savoie Cheese
£8.50

Cured Lock Duart Salmon, Horseradish Cream, Baby Beets, Menton Lemon & Dill Dressing
£9.50

Devon Boat Grilled Mackerel, Brussel Sprout Slaw, Mackerel Pate, Chimichurri Dressing
£11.50

**Landes Foie Gras "Au Torchon" Mi -Cuit with Truffle Tuber Melanosporum , Vintage
Armagnac, Mesclun with Hazelnut Dressing**
£17.50

**Surrey Farm Miso Marinated Cauliflower, Sicily Aubergine Ceviche, Habanero, Coriander,
Lime Dressing**
£9.00

MAINS

Roast Bronze Turkey, Roasted Potatoes, Sprout & Alsace Bacon, Thyme Infused Bread Sauce
£24.00

Pan Seared Cornish Hake, Lardo Di Colonata, Bintje Potatoes, Champagne Sauce, Girolles
£24.00

**Deconstructed Vintage Wild Mushroom Millefeuille, Lancashire Leeks Scented with Truffle,
Reggiano Parmigiano "Milk"**
£18.50

**Wagyu Beef Fat Marinated Native Brittany Lobster, Salsify, & Artichoke, Creamy Rice, Lobster
Coral** £45.00

**Grass Fed Charolais Hanger Steak, Roasted Bone Marrow, Toast, Gerande Salt, Herby Gribiche
Dressing, Beurre Maître D'Hôtel**
£24.0

DESSERTS

Black Cherry and Winter Citrus Frangipani Tart, Mulled Wine Gelee, Nougatine Ice Cream
£8.50

Yuletide Cranberry Gateaux, 64% Manjari Chocolate Cremeux, Pistachio Streusel
£8.50

**Tonka Bean Baked Cheesecake, Blackberry and Balsamic Gastric, Beurre-Noisette Crumb, Cognac
Steeped Blackberries**
£8.50

Assiette De Fromage Affine from La Fromagerie, Quince Membrillo, Artisan Crackers
£15.50

Selection of Farmed Ice Cream & Sorbet
£8.00

The COACH

Feasting Menu

£60

STARTERS

A Selection Of Cured Meat Platters from France, Spain, Italy & The UK

A Selection Of Festive Salads

Wedge Salad With Gribiche & Collioures Anchovy

Heritage Slow Baked Beets, Horseradish, Pickle Dill, Lemon & Coconut Yogurt

MAINS

Large Cornish Cod Bacalao Style, Confit Potatoes & Pimento, Tomato Fondue Roasted Black

Chicken, Pomme Alouette, Wild Mushroom Sauce

Persian Broccoli, Toasted Cumin, Labneh, Flat Bread

DESSERTS

Lemon Tart With Lemon Crème Fraîche

Black Treacle Pudding With Dried Fruits, Salted Caramel

The COACH

Feasting Menu

£85

SEA

Lock Duart Salmon With Toasted Bread & Caper Crème Fraîche

Smoked Mackerel Pate Scented With Lime & Lemon

River Teign Moules Marinières With Normandy Cream,
Sourdough Bread

LAND

Onglet & Sirloin Steak Carvery

Marinated Grilled Chicken With Harissa & Oregano

Smoked Ham Hock Macaroni & Cheese Vegan

Chickpea Steak With Vegan Smoked Cheese

SIDES

Chips

Green Peppercorn Sauce

Macaroni & Raclette Cheese

Selection Of Seasonal Salads

DESSERTS

Deconstructed Millefeuille

Exotic Fruit Salad Platter With Mojo Syrup