

The COACH

£47.50 Christmas Sharing Menu 2019

Starters

All starters are served feasting style

Grilled aubergine, pine nuts, smoked ricotta, chilli and herbs

Smoked salmon, pickles and horseradish salad

Duck liver parfait

Southern French Charcuterie platter: bayonne ham, Noir de bigorre, Rosette de Lyon
celeriac rémoulade, pickles

Spiced nuts & olives to start, additional £4.00

Mains

Select two for the table

Vegetarian dish taken from the days à la carte menu

Fish of the day (eg. trout), sauce au beurre nantais, Jerusalem artichokes and grilled
purple sprouting broccoli

Roast duck, pigs in blankets, Brussel sprouts, duck fat roast potatoes, bread sauce

48 day aged Hereford T-bone, watercress, béarnaise sauce, pommes pailles

or

The House Grill: Duck confit, duck magret, lamb chop, Gascon black pudding, merguez,
braised moquettes, mustard sauce, green salad and pommes sarladaises

Puddings

Select one for the table

Apple & cranberry crumble with cinnamon custard

Clementine cake & Cognac yoghurt

Chocolate mousse and crème chantilly

Mince pie frangipane tart

Cheese Plate (*£5 supplement or £10 as an additional course*)

Prices are inclusive of VAT. An optional gratuity of 12.5% will be added to your final bill.

Please inform a member of the team if you have any allergies or dietary requirements.