

COACH HOUSE BISTRO

Dinner - Wednesday - Saturday | 6pm - 8pm
December 1-23 | Christmas Eve 4pm -7pm



Festive Menu

2 Course £27 | 3 Course £32

Festive Aperitif

Mulled Wine | 4

Mulled Cider | 4

To Begin...

Roast Parsnip Soup

Homemade Bread

Festive Pate

Cranberry Gel, Carrot Cake

Salt Baked Beetroot

Goats Curd & Watercress

Gin Cured Salmon

Oyster, Garlic Infused Buttermilk &

Cucumber Gel

Poached Cheddar

*Sweet Cheese Ice-Cream | Compressed Sesame
Cake, Avocado Gel, Pickled Chillies & Sesame
Seeds*

To Follow...

Roast Turkey

All the trimmings...

Featherblade

*Smoked Short Rib, Truffle Onion Puree,
Fondant, Beer Pickled Carrots, Smoked Feta &
Dehydrated Carrot Cake*

New Season Pheasant

*Salt baked Beetroot, Sage Hash Brown,
Homemade Black Pudding, Beetroot Gel &
Chestnut Roasted Sprouts*

Wild Halibut

Lobster ravioli, Seafood Broth & Roast Chicken

Butternut Squash & Amaretti Tortellini

Parmesan & Blackcurrant Sage

To Finish

Chocolate Yule

Brandy Ice Cream, White Chocolate Snow

Sticky Toffee Pudding

Toffee Sauce

Lemon Posset

Meringue, Raspberry Powder

Homemade Ice Creams

Swale Dale Cheeses (£8)

Ale Cake, Chutney

65 Day Salt Aged Dexter Steaks

Served With Fries, Mac & Cheese, Smoked Beef

Filled Shallot & Parsley Emulsion

10 oz Rib-Eye | 10

10 oz Sirloin | 12

6 oz Fillet | 12

To Share...

20 oz Tomahawk | 32

20 oz Cote De Boeuf | 35

16 oz Chateaubriand | 55

Bits & Bobs

Honey Glazed Parsnips | 4

Fries | Homemade Ketchup | 4

Smoked Bacon, Chestnut Roast Sprouts | 4

Mulled Red Cabbage | 4.5

Sauces

Bone Marrow | 3

Peppercorn | 3

Roast Chicken Butter Sauce | 4