

## The COACH & HORSES

CHRISTMAS CELEBRATION DINNER 22.95  
DEPOSIT REQUIRED £10.00 PER PERSON (NON-REFUNDABLE)

### STARTERS

**Mushroom and Tarragon Soup V**  
*with roll and butter.*

**Prawn Cocktail Lettuce Cups**  
*Juicy North Atlantic Prawns, served with marie rose sauce in Little gem lettuce leaves*

**Chicken Liver Paté**  
*with wholegrain toast and butter*

**Melon Medley**  
*Melon balls served with mulled wine infused winter berries*

### MAIN COURSES

**Classic Roast Turkey**  
*Hand carved British turkey, sage, onion & chestnut stuffing, pigs in blankets, roast potatoes and gravy*

**Braised Beef in Red Wine**  
*Thick slices of slow cooked beef in a rich red wine gravy, with roast potatoes.*

**Nut Roast V**  
*A rich and sumptuous nut roast with mushrooms and almonds topped with cranberries, chestnuts and halved cashew nuts, roast potatoes and gravy*

**Cod Loin Mornay**  
*Poached Cod Loin drizzled with a rich cheesy Mornay sauce, topped with cheddar and finished in the oven, served on crushed new potatoes*

*All main courses served with a selection of seasonal vegetables*

### PUDDINGS

**Traditional Boozy Christmas Pudding V**  
*served with rum and raisin ice cream and salted caramel nuts*

**Profiteroles with dairy cream V**  
*served with a rich chocolate sauce*

**Fresh Fruit Salad V**  
*served with vanilla ice cream (gluten free)*

**Cheese Platter V**  
*British Stilton, mature cheddar and brie, with biscuits and butter*

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