

# FEASTING MENU ONE

Festive

72 per person

Served family style

Coombeshead Sourdough, Whipped Dorset Clotted Cream Butter

### **TO START**

Sugar Pit Pork Ribs, Apple, Celeriac & Kohlrabi Slaw Severn & Wye Smoked Salmon, Crème Fraîche, Pickles, Cracker Bread Fried Tunworth, Cranberry Ketchup

### **MAIN EVENT**

Roast Bronze Turkey, Pigs in Blankets, Chestnut & Sage Stuffing Halibut, Dorset Clams, Parsley Butter *Individually plated option for vegetarian guests:* Celeriac, Beetroot & Montgomery Cheddar Pie, Black Truffle Cream

Roast Potatoes | Maple Glazed Carrots | Braised Red Cabbage | Sprouts & Chestnuts

### **SWEET THINGS**

Amedei Chocolate Mousse, Honeycomb, Hazelnuts Doughnuts, Clementine Curd

Click for Calories



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# THE COACH MAKERS ARMS

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server



# FEASTING MENU TWO

Festive

95 per person

Served family style

Coombeshead Sourdough, Whipped Dorset Clotted Cream Butter

### **TO START**

Venison Carpaccio, Black Garlic, Pickled Chestnut Mushrooms, Spenwood Baked Scallops, Samphire, Garlic Butter Fried Tunworth, Cranberry Ketchup

### **MAIN EVENT**

(please choose one option) Whole Roast Goose, Bramley Apple Stuffing or Rib of Beef, Yorkshire Puddings, Madeira Gravy or Whole Baked Turbot, Brown Shrimps, Shellfish Sauce, Lobster Aïoli Individually plated option for vegetarian guests: Celeriac, Beetroot & Montgomery Cheddar Pie, Black Truffle Cream

Roast Potatoes | Maple Glazed Carrots | Braised Red Cabbage | Sprouts & Chestnuts

### **SWEET THINGS**

Black Forest Gateau, Neal's Yard Pouring Cream Doughnuts, Clementine Curd

Click for Calories

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## THE FULL FESTIVE FEAST

200 per person

Includes:

Festive Cocktail served on arrival

Half a Bottle of Still / Sparkling Filtered Water

A Bottle of Wine per person

(50% even split)

White: 2023 Mâcon-Villages, Maison Cubitt, DOMAINE PERRAUD, BURGUNDY, FRANCE

or *Red:* 2017 Rioja Crianza, SEÑORÍO DE PECIÑA, SPAIN

Glass of 2018 Château Petit Védrines, doisy-védrines, sauternes, bordeaux, france

with pudding

Christmas Crackers

Branded Name Cards

**Dedicated Events Planner** 

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## THE FULL FESTIVE FEAST FEASTING MENU

#### Canapés on arrival

Chestnut Wellington, Chop Sauce Steak Tartare, Truffle Mayonnaise, Seeded Cracker

Served family style

Coombeshead Sourdough, Whipped Dorset Clotted Cream Butter

### **TO START**

Venison Carpaccio, Black Garlic, Pickled Chestnut Mushrooms, Spenwood Baked Scallops, Samphire, Garlic Butter Fried Tunworth, Cranberry Ketchup

### **MAIN EVENT**

(please choose one option) Whole Roast Goose, Bramley Apple Stuffing or Rib of Beef, Yorkshire Puddings, Madeira Gravy or Whole Baked Turbot, Brown Shrimps, Shellfish Sauce, Lobster Aïoli Individually plated option for vegetarian guests: Celeriac, Beetroot & Montgomery Cheddar Pie, Black Truffle Cream

Roast Potatoes | Maple Glazed Carrots | Braised Red Cabbage | Sprouts & Chestnuts

### **SWEET THINGS**

Black Forest Gateau, Neal's Yard Pouring Cream Doughnuts, Clementine Curd Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf

Click for Calories

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