



#### TO SHARE

Served on boards to share down the table

PER PERSON

BREAD, OIL & BALSAMIC VIGFAIVE

£2.5 £2.5

HOUSE HUMMUS & FLATBREAD VIGFAIDFIVE

POPCORN CHICKEN & BRISKET BURNT ENDS

BBQ sauce & pickles



£4.5



### STARTER

£8 per person



Sough dough

CRISPY PULLED PORK BITES DF With apple ketchup and crackling

CHICKEN WINGS GFAIDFA

With Korean BBQ sauce, black onion and sesame seeds

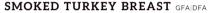
SMOKED SALMON GFAIDFA

Beetroot and goats cheese flatbread with chestnuts and maple



#### MAIN

£17 per person



Stuffing, roasties, roots, greens, pigs in blankets and turkey gravy



Stuffing, roasties, roots, greens, pigs in blankets and meat gravy



Roasties, roots, greens and veggie gravy

GARLIC AND CHILLI PRAWN, CHORIZO AND GRILLED VEG SKILLET GFIDFA

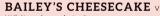
House slaw and fries

100Z DRY AGED CRUMPS RIBEYE GFIDFA Fries, House slaw and peppercorn sauce (+£10 supplement)



## PUDDING

£8 per person



White chocolate ice cream

TOFFEE APPLE CRUMBLE BAR V

CHRISTMAS PUDDING SUNDAE V Vanilla ice-cream, smashed Christmas pudding and brandy and orange cream

**CHOCOLATE BROWNIE VIGE** 

Toffee sauce and chocolate ice cream

**SHARING BOARD** V

Bite sized bits of cheesecake, crumble bar & brownie served on boards to share down the table £4.5 per person







# **VEGAN**

BUTTERNUT AND SMOKED CHESTNUT SOUP VIGFAIVE Sough dough

**COACH HOUSE NUT ROAST VIVE** 

Roasties, roots, greens and veggie gravy

PLANT BASED DARK CHOCOLATE BROWNIE VIVE

Raspberry sorbet



£8

£17

£8









SERVED MONDAY – SATURDAY 12-9PM FROM 22ND NOVEMBER – 31ST DECEMBER

Christmas party menu for groups of 12 or more. We require a £10 deposit per person to secure a booking followed by a pre-order at least 5 days before the meal. Deposits will only be refunded or transferred if 48 hours notice is given to cancel or amend a booking. A discretionary 12.5% service charge will be added to your final bill and shared amongst the Team.





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