

# THE COACH MAKERS ARMS

**Festive Menu**  
**Three Courses £59 | Four Courses £68**

## **STARTERS**

Coachmakers prawn cocktail

Ham hock & chicken Terrine, watercress mayonnaise, pickled onions

Roasted beetroot salad, candied walnuts, chicory and Oglesfield

## **MAINS**

Roasted turkey breast & stuffed leg, stuffing, parsnips, red currants & thyme jus

Roasted cod, parsley sauce and brown shrimps

Dry-aged roast sirloin of beef, roasted jerusalem artichoke, kale pesto

Potato, leek and Vacherin pie

## **SIDES**

All served family style - roast potatoes | brussels sprouts | pigs in blankets

## **PUDDING**

Christmas pudding, cranberries, brandy custard, clotted cream ice cream

Bramley apple pie, salted caramel, pecans and vanilla ice cream

Hot chocolate pudding with caramel ice cream

## **CHEESE**

Fine Cheeses with crab apple jelly and crackers  
(Colton Basset Stilton, Montgomery cheddar, Vacherin)

**Festive Sunday Menu**  
**Three Courses £59 | Four Courses £68**

## **STARTERS**

Coachmakers prawn cocktail

Ham hock & chicken terrine, watercress mayonnaise, pickled onions

Roasted beetroot salad, candied walnuts, chicory and Oglesfield

## **ROASTS**

Dry-aged rare breed sirloin & horseradish

Roasted turkey breast & leg, bread & cranberry sauce

Coachmakers nut roast

## **SIDES**

All roasts are served family style with beef-fat roast potatoes, glazed carrots, tenderstem broccoli, Yorkshire pudding and gravy

## **PUDDING**

Christmas pudding, cranberries, brandy custard, clotted cream ice cream

Bramley apple pie, salted caramel, pecans and vanilla ice cream

Hot chocolate pudding with caramel ice cream

## **CHEESE**

Fine Cheeses with crab apple jelly and crackers  
(Colton Basset Stilton, Montgomery cheddar, Vacherin)

All prices include VAT.

An optional 15% service charge will be included on your bill.

Allergens? Please ask your server.

# THE COACH MAKERS ARMS

## CHRISTMAS DAY AT THE COACHMAKERS

Three Courses 120 | Four Courses 150

Childrens' portions available

### ON ARRIVAL

Taittinger Brut Réserve:  
smoked salmon bellini, sour cream  
beetroot & horseradish  
paté negra, cornichons

### STARTERS

crab tarlet  
avruga caviar, sorrel

chicken liver & duck parfait  
spiced pear, brioche

truffled cauliflower soup  
sourdough, Cashel blue

### MAINS

castlemead turkey  
stuffing, bread sauce

pan-fried turbot  
mashed potatoes, lobster sauce

potato & mushroom pavé  
balsamic lentils, watercress sauce

sirloin of beef  
onion & bone marrow crumb, celeriac  
sides

### SIDES

All served family style - roast potatoes | brussels sprouts | pigs  
in blankets | braised red cabbage | chantenay carrots

### PUDDING

christmas pudding  
cranberries, brandy custard, clotted cream ice cream

chocolate tart  
almonds, clementines, cocoa nibs

bramley apple pie  
salted caramel, pecans, vanilla ice cream

### TO FINISH

tea or coffee and a mince pie

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*An optional 15% service charge will be included on your bill.*

*Allergens? Please ask your server.*

# THE COACH MAKERS ARMS

## CANAPES

**a minimum order of 20 per item is required**

### SAVOURY

3 per piece

crudites with romesco & hummus

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3.25 per piece

tomato, black olive & mozzarella tart

red onion palmier, blue cheese, apple

chickpea & vegetable fritter, spice tomato relish

crispy sweet potato, avocado, salsa verde

welsh rarebit

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3.5 per piece

beef tartare

chicken & mushroom pasty

smoked haddock kedgerree arancini, lemon pickle

trout rillette, rye bread

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3.75 per piece

mini beef burger

mini turkey burger

sticky garlic & chilli prawn

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4.25

mini lobster roll

### SWEET

3.25 per piece

mini bramley apple pie

chocolate brownie

mini soft baked chocolate cookies

lemon meringue pie

mince pie

## SAVOURY SNACKS

**best served in an informal buffet style/ or as a late night treat  
a minimum order of 10 per item is required**

pork sausage roll 5

scotch egg 6

wild mushroom scotch egg 6

sliders 7- (beef, chicken or veggie)

pasty 7 - (beef or veggie)

mini fish & chips 9

### EXTRAS

individual cheese board 10

tea, coffee and petit fours 6

espresso martini station 350 (serves 28)

seasonal cocktail kilner jar from 290 (serves 25)

mulled wine kettle 325 (serves 50)

magnums and jeroboams of champagne

*All prices include VAT.*

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*Allergens? Please ask your server.*