



# Christmas Day

5 Course £79.95 per head

125ml glass of champagne on arrival  
Amuse bouche (v)

## STARTER

Roasted parsnip, apple and celeriac soup with crushed chestnuts and truffle oil (vg\*/gf\*)

Wild mushrooms on crispy goat's cheese and polenta toast (v/gf)

Crispy lamb belly fritters with Zacapa xo rum prune puree & pickled heritage carrots

Home-made beetroot and Oxford rye gin cured salmon, charred and pickled cucumber and horseradish cream with Wheaton beer bread

Lemon and Grand Marnier sorbet

## MAIN COURSE

Christmas turkey, pigs in blankets, roast potatoes, seasonal vegetables, bread sauce, pork & apricot stuffing, and home-made turkey gravy (gf)

Venison loin, with pancetta and braised red cabbage, confit hasselback potatoes, redcurrant, and raison-sec jus (gf)

Pan-seared salmon, potato fondant, Brussel sprouts, king prawn and chorizo beure-blanc (gf)

Roast winter squash, kale, chestnut mushrooms and cranberry pithivier, seasonal vegetables and home-made veg gravy (vg)

## DESSERT

Dark, rich chocolate fondant, with salted caramel ice-cream

White chocolate pannacotta, red wine poached pears and almond crumb (n)

Christmas pudding with brandy custard (n)

Selection of British cheeses, grapes, chutney, and biscuits

*Upgrade your cheese with a glass of Taylors 20yr Tawny Port (£10pp supplement)*

Finished with French pressed coffee or Twinings tea and mini-mince pies  
*Upgrade your French press coffee with VSOP Calvados (£10pp supplement)*

If you have any food intolerances or allergies, please let one of the team know.

(gf) - gluten free (gf\*) - can be gluten free (v) - vegetarian (vg) - vegan (df) - dairy free (df\*) - can be dairy free (v\*) - can be vegetarian (n) - contains nuts.



THE

COACH & HORSES INN

★ CHISELHAMPTON ★