

Festive Menu

2 course £29.95 per person

3 course £39.95 per person

STARTER

Soup of the day with sourdough (vg/gf*)

Candied beetroot, spiced pear and chicory salad, vegan feta, and chestnut crumb (vg)

Local game terrine, apple chutney, mixed leaves, and melba toast (gf*)

Confit duck and sweet potato fritters, sweet chilli dipping sauce

Gravlax salmon, charred and pickled cucumber, horseradish cream, Wheaton beer bread

MAIN COURSE

Roast turkey, pigs in blankets, roast potatoes, seasonal veg, bread sauce and turkey gravy

Local game and beef shin casserole, horseradish mash and braised red cabbage

Confit duck leg, white bean and chorizo cassoulet, redcurrant jus (gf)

Pan-seared sea bream, spiced tomato and aubergine chutney, pickled courgette and roasted new potatoes (gf)

Roasted marrow, capunata, warm herb barley pasta and salsa verde (vg)

DESSERT

Mulled spiced bread and butter pudding and brandy custard

Baileys and orange chocolate pot, with home-made shortbread

Christmas pudding with brandy custard (n)

Selection of ice-cream or sorbets (vg*/df*)

Selection of British cheese, chutney, and biscuits
Oxford Blue, Applewood, Somerset Brie & Cornish Yarg

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.

Throughout December bookings of 8 or more are required to dine off the festive menu with pre-orders.



THE

COACH & HORSES INN

★ CHISELHAMPTON ★