

New Year's Eve

3 Courses
£59.95 per person

ARRIVAL

125ml glass of rosé Champagne

STARTER

Roast celeriac & apple soup, truffle oil & sourdough toast (v/GF)

Pork, venison, apricot & pistachio terrine with Jail Ale chutney & melba toast

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

MAIN COURSE

Braised ox cheeks, smoked horseradish mash, anise carrots, curly kale & a redcurrant jus

Pan-seared salmon, celeriac steak, Jerusalem artichoke puree, Swiss-chard, dill oil

Za'atar spiced cauliflower steak, aromatic mung beans, sweet & sour pickled cauliflower with a lime & coconut sauce (vg)

DESSERT

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

White chocolate pannacotta, red wine poached pears and almond crumb

Selection of British cheeses, grapes, chutney, and biscuits

NYE THEME

Party music from the Naughty Nineties and best of 2023

Closed lunch – Bar open from 3pm

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

(gf) - gluten free (gfr) - can be gluten free (v) - vegetarian (vg) - vegan (df) - dairy free (dfr) - can be dairy free (vr) - can be vegetarian (n) - contains nuts.



THE

COACH & HORSES INN

✦ CHISELHAMPTON ✦