CHRISTMAS MENU

Two courses £28.95 | Three courses £34.95

TO START

Roasted Root Vegetable Soup
Freshly baked bread with butter rosette (V)
(GF, VG Adaptable)

Ham Hock and Parsley Terrine
Port & cranberry chutney

Poached Salmon and Caper Butter Ballotine
Dill crème fraîche, pea shoot salad

Deep Fried Breaded Camembert
Spiced Cranberry Compote

TO FOLLOW

Golden Roasted Breast of Free-Range Turkey
chipolata wrapped in smoked streaky bacon with pork,
sage & onion stuffing, Christmas gravy, cranberry sauce

Grass Fed Topside of Welsh Beef
Roasting Gravy, Yorkshire Pudding

Hearty Mushroom Bourguignon
Creamed Celeriac, Parsnip Crisps (GF,VG)

Pan Roast Fillet of Salmon
Crushed Potatoes, Purple Sprouting, Dill and Caper Hollandaise

All main courses served with Chef's vegetable pot (VG)
Braised carrots, roasted parsnips, roasted Brussels sprouts with chestnuts,
golden roast potatoes

TO FINISH

Traditional Christmas Pudding
Brandy Sauce (GF, VG, V Adaptable)

White Chocolate and Cranberry Baked Cheesecake
Chantilly cream, white chocolate sauce

Cinnamon-Roasted Plums
Vanilla ice cream (GF, VG)

Coed Christmas Crumble
Mulled Spiced Apples, Thick Custard, Shortbread Crumb

THE COED
Coychurch

If you have any dietary requirements or allergies, please let us know and we'll be happy to do what we can to assist.