

Christmas at The Coach House

FESTIVE MENU

HOMEMADE SOUP OF THE DAY.

ROAST BEETROOT, GOATS CURD, SMOKED SUN BLUSHED TOMATOES.

SMOOTH CHICKEN PARFAIT, ONION CHUTNEY.

HAND-PICKED WHITE CRAB MEAT ON TOASTED SOUR DOUGH, FENNEL SALAD.

SMOKED AUBERGINE, CHICKPEA, FETA AND CORIANDER SALAD.

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FILLET OF SALMON, PESTO DRESSING.

ROAST RUMP OF LOCAL LAMB, ON FRESH SPINACH, BASIL JUS.

SWEET POTATO, BUTTERNUT SQUASH, SPINACH AND FETA IN A FILO CASE.

ROAST NORTHUMBERLAND TURKEY, TRADITIONAL ACCOMPANIMENTS.

MAPLE GLAZED PORK BELLY, STORNOWAY BLACK PUDDING, CIDER AND APPLE JUS.

2 X 4OZ STEAK BURGER, CHEESE, SMOKED BACON AND CHIPOTLE MAYO, HAND CUT CHIPS.

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STICKY TOFFEE PUDDING, CARAMEL SAUCE.

STEAMED CHRISTMAS PUDDING, BRANDY CREAM SAUCE.

A SELECTION OF NORTHUMBERLAND CHEESE AND BISCUITS.

VANILLA CHEESECAKE, LEMON CURD, RASPBERRY MERINGUE.

DARK CHOCOLATE AND SALTED CARAMEL TORTE, CLOTTED CREAM.

Two Courses £20.00

Three courses £25.00

Please speak to member of staff regarding any allergies and dietary requirements.