

# The COACH

## £50 Christmas Sharing Menu 2018

Vegetarian starter of the day

Smoked salmon and horseradish salad

Duck liver parfait

Charcuterie platter, celeriac remoulade, pickles

*Spiced nuts and olives to start, additional £4.00*

### *select two for the table*

Vegetarian à la carte

Fish of the day (eg. monkfish), lobster sauce, roasted parsnips, Jerusalem artichokes and mushrooms

Roast duck, pigs in blankets, brussels sprouts, duck fat roast potatoes, bread sauce

Côte de boeuf, watercress, Béarnaise, pommes paille

*or*

**House Selection:** Confit duck legs, duck magret, lamb chop, Gascony black pudding, chorizo, pommes salardaises, watercress, brussels sprouts and chestnuts

### *select one for the table*

Apple and cranberry crumble, cinnamon custard

Clementine cake, Cognac yoghurt

Chocolate mousse

Mince and frangipane tart, Armagnac custard

Cheese Plate (£4 supplement or £10 as an additional course)

*Chocolate and Armagnac truffles to finish, additional £5.00*

Prices are inclusive of VAT. An optional gratuity of 12.5% will be added to your final bill.

Please inform a member of the team if you have any allergies or dietary requirements.