



COACH HOUSE

Private Carvery

Starters

- Prawn & crayfish cocktail. Served with brown bread
- Ham hock terrine. Served with Piccalilli and crusty bread
- Fan of Gala melon. Served with fruit compote and orange sorbet (vg)
- Vegan Feta, tomato & basil tartlet. Served with tomato chutney (vg)
- Soup of choice. Served with crusty bread

CHOOSE ANY THREE

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Main course served by our Head Chef at the carvery station

- Roast sirloin of beef
- Roast leg of pork or roast turkey
- Served with Yorkshire pudding, stuffing & pigs*
- Salmon en-croute. Served with a lemon butter sauce
- Maple glazed nut roast. Served with a raspberry and beetroot puree (vg)
- All served with baby rosemary roast potatoes and seasonal vegetables*

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Dessert Station

- New York style cheesecake. Served with fruit compote and clotted cream
- Deconstructed Blackforest gateaux
- Selection of ice creams
- Raspberry panna-cotta. Served with homemade shortbread fingers

CHOOSE ANY THREE

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Tea & coffee

Three Course | £29 per person

(Allergen data is held on all ingredients used in our dishes, please do ask if you require further information)