COACH & HORSES

TIMBERSBROOK

CHRISTMAS MENU

2 COURSES £25, 3 COURSES £30

Please see our wine list for full detail of suggested wine pairings

STARTERS

Spiced Parsnip Soup (VG) (GF), with Parsnip Crisps
Wine Suggestion – white Terre Del Noce Pinot Grigio

Prawn Cocktail with Marie Rose (GFA), Brown Bread & Butter
Wine Suggestion – white Babich Family Sauvignon Blanc

Chicken Liver Pâté with Cranberry Chutney, Toast, Crispy Chicken Skin
Wine Suggestion – white Buitenverwatching, Chenin, Sauv, Sem

Aubergine Caviar (V), Caramelised Fig, Crispy Sage on toasted sourdough
Wine Suggestion – white Valdemoreda Macabeo

SIDES

Brussels Sprouts with Chestnuts and Bacon	£4.00
Cauliflower Cheese Gratin	£4.00
Pigs in Blankets	£4.50
Vegan Pigs in Blankets (VG)	£4.50

HOMEMADE SAUCES

Bread Sauce	£2.50
Red Wine Gravy	£2.00

MAIN COURSES

Roast Buttered Turkey with all seasonal trimmings
Wine Suggestion – white Brocard Petit Chablis

Roast Topside of Beef with all seasonal trimmings
Wine Suggestion – red Le Corbeau Syrah/Grenache

Mushroom, Cranberry and Brie Wellington (V) with all the trimmings
Wine Suggestion – red La La Pinot Noir

SEASONAL TRIMMINGS

Roast Potatoes, Pigs in Blankets, Sage & Onion Stuffing Balls, Honey Roast Parsnips, Brussels Sprouts, Braised Red Cabbage, Yorkshire Puddings (beef only), Cranberry Sauce (turkey only)

ADDITIONAL MAINS & VEGETARIAN OPTIONS

Pan-Fried Salmon (GF) with Butter & Dill Crushed Potatoes, Creamy White Wine Sauce, Crispy Capers
Wine Suggestion – rosé Domaine Coste

Festive Vegetable Risotto (VG) (GF), with roast chestnuts
Wine Suggestion – red Valdemoreda Tempranillo

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Homemade Puddings

Traditional British Christmas Plum Pudding with rich brandy cream sauce

Caramelised Pineapple and Rum Upside-Down Cake (VGA) (GF) with velvety vanilla custard sauce

Decadent Dark Chocolate and Toasted Walnut Tart with creamy coffee-infused ice-cream

Creamy Orange-Infused Cheesecake with a Buttery Biscuit Base, topped with warm, spiced mulled mixed berries

Festive Treat

Why not add a festive Mince Pie **£1.50**

(V): Vegetarian (VG): Vegan (VGA) Vegan Available. (GF): Gluten Free (GFA): Gluten Free Available. Please ask if you require GF bread. Please note our food is prepared in a kitchen where nuts may be used.

Please scan the QR code for full allergen info.

Drinks

Mulled Wine with cinnamon and cloves		£4.50
Grahams LBV Port 50ml		£5.60
Croft Orginal Pale Cream Sherry		£4.80
Baileys Irish Cream 50ml		£3.80
Americano		£2.50
Espresso	Standard £2.00	Large £2.50
Cappuccino		£3.00
Cafe Latte		£3.00
Tea		£2.50
Hot Chocolate with whipped cream and marshmallows		£3.00