

The Coach House Christmas Menu 2026

Available from 24th November to 24th December

Our chefs have created a menu full of seasonal favourites using quality local ingredients, perfect for Christmas lunches, festive evenings and celebrations throughout December

STARTERS

Pea & Smoked Ham Hock Soup (AGF)

Finished with crème fraîche and served with warm crusty bread

Smoked Salmon & Prawn Cocktail (AGF)

Marie Rose sauce, Baby Gem lettuce, cucumber ribbons and buttered sourdough

Pressed Ham Hock Terrine (AGF)

Served with piccalilli, toasted sourdough and dressed leaves

Creamy Wild Mushroom Toast (V) (AGF)

Sautéed woodland mushrooms in a garlic, white wine and cream sauce on toasted sourdough, finished with Parmesan

Roasted Fig Bruschetta (VE) (AGF)

Toasted sourdough topped with roasted figs, whipped vegan feta, balsamic glaze and toasted walnuts

MAIN COURSES

Traditional Coach House Turkey Dinner (AGF)

Roast turkey breast with pigs in blankets, sage and onion stuffing, goose-fat roast potatoes, seasonal vegetables and rich roasting gravy

12-Hour Braised Beef Cheek (AGF)

Slow-cooked until tender and served with horseradish mashed potato, roasted winter vegetables and a rich red wine gravy

Pan-Roasted Salmon (AGF)

Served with crushed buttered potatoes, braised leeks, wilted greens and a lemon, dill and white wine sauce

Wild Mushroom Stroganoff (VE)

Creamy wild mushrooms in a smoked paprika and Dijon mustard sauce, served with linguini pasta

DESSERT

Traditional Christmas Pudding (AGF)

Served with brandy sauce

Sticky Toffee Pudding (AGF)

Warm date sponge with rich toffee sauce and Chantilly cream

Baileys Crème Brûlée (AGF)

Classic vanilla and Baileys custard with caramelised sugar, homemade shortbread and winter berries

Winter Berry Eton Mess (AGF)

Whipped vanilla cream, meringue, mulled berry compote and fresh winter berries

Banana and Cinnamon Cake (VE)

with vanilla ice cream

Why not make it

EXTRA SPECIAL?

Add a Festive Cheeseboard to share

a hand-picked selection of British cheeses served with crackers, grapes, celery and cranberry chutney

£5 per head supplement (AGF)

MONDAY - THURSDAY

2 COURSES - 31.50

3 COURSES - 35.50

FRIDAY - SUNDAY

2 COURSES - 34.50

3 COURSES - 38.50



GF - gluten free AGF - available gluten free V - vegetarian VE - vegan

[allergen info](#)