



THE COACH HOUSE

by Michael Caines

Starters

Curried Pollock

Butternut, seaweed beurre blanc

Confit Chicken Ballantine

Truffle mayonnaise, mushroom a la grecque

Pumpkin and Ricotta Agnolotti

Mushroom foam

Main Course

Rump of Lamb

Lamb faggot, pomme anna, winter vegetables

Poached Brill

Hazelnut, celeriac, apple

Smoked Cheese Vegetable Wellington

Crispy kale

Ballantine Turkey Breast

Confit leg, traditional trimmings

Desserts

A Selection of Regional Cheese

Fudge cheese biscuits, chutney (£3 supplement)

Clementine Tart

Mint custard

Kentisbury Christmas Pudding

Brandy anglaise, orange

Chocolate and Chestnut Mousse

Caramel, cinnamon

2 Courses - £23.95

3 Courses - £28.95

Please be aware that food prepared here may contain or have come into contact with peanuts, tree nuts, soya, milk, eggs, wheat, fish or shellfish. Please inform a member of the team prior to ordering if you suffer from any form of food allergy.