



COACH & HORSES

MELTON



Christmas Menu 2017

Starters

Leek & Potato Soup

Served with fresh bread

Focaccia Bruchette

Topped with balsamic onions & mozzarella with basil pesto

Salmon Roulade

Served with baby leaf salad & tomato chutney

Mongolian Beef Flat-bread

Topped with crisp vegetables

Filo Wrapped Tiger Prawns

Tiger prawns wrapped in filo pastry with a sweet chilli dip



**20% OFF YOUR MEAL WHEN
DINING WITH US IN
NOVEMBER
(ON PARTIES OF 10 OR MORE)
THE COACH & HORSES
01394 384851**

Main Course

Traditional Roast Suffolk Turkey

Roasted Suffolk turkey breast served with rich sage & onion stuffing,
Procter's Cumberland chipolata wrapped in smoked bacon, golden roasted potatoes, fresh vegetables & rich
gravy

Salmon & Baby Spinach En'croute

Served with rich cheese sauce and vegetable medley

Slow Cooked Shoulder of Lamb

Served with dauphinoise potatoes, rosemary gravy & vegetable medley

Wild Mushroom & Ricotta Strudel

Served with chive cream sauce & mixed salad

Roasted Sirloin Steak (£5 sup)

Served with garlic buttered mushrooms, coleslaw, onion rings & chips

Desserts

Traditional Christmas pudding

Served with brandy sauce

White & Dark Chocolate Brownie

Served with vanilla ice cream

Selection of Fine Cheese & Biscuits

Served with selection of crackers & apple

Vanilla Panna-Cotta

Served with mulled berry compote

Mince Pies to Finish




Available 1st November to
31st December

**-£5 PER HEAD DEPOSIT AND MENU
CHOICES REQUIRED TWO WEEKS IN
ADVANCE OF YOUR BOOKING.**

-EXCLUDES CHRISTMAS DAY

2 COURSE £17

3 COURSE £21



Pre-order sheet on
reverse of menu

Pre-order form

Name of Party:	<input type="text"/>		
Number of Covers:	<input type="text"/>	<input type="text"/>	
Date of party:	<input type="text"/>		
Deposit Amount:	<input type="text"/>	Time:	<input type="text"/>

Starters:

Leek and Potato Soup
Focaccia
Salmon Roulade
Beef Flat-Bread
Filo Prawns

Amount:

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<input type="text"/>
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Dietary Requirements:

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Mains:

Turkey
Salmon Encroute
Lamb
Strudel
Sirloin Steak

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Cooking:

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Desserts:

Xmas Pud
Chocolate Brownie
Cheese & Biscuits
Vanilla Panna-Cotta

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Comments:

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