



Christmas Party Set Menu

2 courses £27 | 3 courses £32

STARTERS

Pulled Ham Hock Terrine *Piccalilli, Toasted Sourdough* GA, DA

Crayfish And Prawn Cocktail *Marie Rose Sauce, Baby Gem Lettuce, Fresh Baked Baguette* GA, DA

Baked Breaded Goats Cheese *Red Onion Jam And Dressed Salad Leaves* GA

Roasted Tomato And Red Pepper Soup *Warm Homemade Bread* GA, DA, VGNA

MAINS

Roasted Turkey *Roast Potatoes, Stuffing, Pigs In Blankets, Yorkshire Pudding, Vegetables And Red Wine Gravy* GA, DA
Pair With: Fernlands Sauvignon Blanc. Gooseberry and green pepper mingle with mango and guava

Pork Belly Porchetta *Sage Roasted Potatoes, Buttered Savoy Cabbage, Red Wine Gravy* GA, DA
Pair With: Beronia Rioja Tempranillo. Aromas of cherry with hints of spice and notes of tobacco

Baked Fillet Of Seabass *Saffron And Baby Tomato Risotto, Lemon Oil And Peashoots* GA, DA
Pair With: Pazos De Lusco Albrarino Crianza. Aromas of apple, pear and peach with floral notes

Beetroot And Butternut Squash Wellington *Roast potatoes, Seasonal Vegetables And Vegan Gravy* DA, VGNA
Pair With: Balade Romantique Pinot Noir. Fine aromas of raspberry, blackcurrant and cherry

Roasted Butternut Squash And Sweet Potato Risotto *Chestnut Crumb And Crispy Parmesan* GA, DA, VGNA
Pair With: Domaine Passy Le Clou Chablis. Golden colour with aromas of floral notes and green apple

DESSERTS

Traditional Christmas Pudding *Brandy Custard* GA, DA, VGNA

Cheese And Biscuits *Wensleydale And Cranberry, Black Bomber, Suffolk Blue, Grapes, Celery And Chutney* GA, V
Pair With: Croft Reserve Tawny. Flavours of dried apricot, walnuts and roasted almonds

Apple And Cinnamon Granola Tart *Clotted Cream* GA, DA, V

Chocolate Fudge Cake *Chocolate Sauce And Vanilla Ice-cream* DA, VGNA

COCKTAILS £10.95

After Eight Martini *Baileys, Crème de menthe And Vodka*

Winter Berry Fizz *Cranberry, Vodka, Prosecco, Lime And Rosemary*

Spiced Apple Mule *Spiced Rum, Apple Juice, Ginger Beer And Lime*

Santa's Hat *Lime, Grenadine, Vodka, Coconut And Cranberry*

ALLERGENS & INTOLERANCES

Please speak to a member of staff if you have any allergies, intolerance's or require information about our ingredient's.

(V) Vegetarian (VGNA) Vegan Adaptable (DA) Dairy Adaptable (GA) Gluten Adaptable

As we offer menu items containing all major allergens, please be advised that traces of all allergens may be found in any of our dishes.

Adaptable dish means the dish can be adapted to suit your dietary requirements.

Please advise us if you require your dish adapting.

Starters	Quantity
Pulled Ham Hock Terrine GA, DA	
Crayfish And Prawn Cocktail GA, DA	
Baked Breaded Goats Cheese GA	
Roasted Tomato And Red Pepper Soup GA, DA, VGNA	

Mains	Quantity
Roast Turkey GA, DA	
Pork Belly Porchetta GA, DA	
Baked Fillet Of Seabass GA, DA	
Beetroot And Butternut Squash Wellington DA, VGNA	
Roasted Butternut Squash And Sweet Potato Risotto GA, DA, VGNA	

Desserts	Quantity
Traditional Christmas Pudding GA, DA, VGNA	
Cheese And Biscuits GA, V	
Apple And Cinnamon Granola Tart GA, DA, V	
Chocolate Fudge Cake DA, VGNA	

Number Of Guests

Allergen Information

Wine/Cocktails	Quantity



Christmas party menu available from the 3rd November - 31st December (excludes Christmas Day & Boxing Day)

A pre-order is required for parties of 12 or more 2 weeks prior to booking date throughout 10% off Christmas Party Menu throughout November

Booking Name

Phone Number

Email Address

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Please fill out this pre-order form and send too
Coachandhorses@debeninns.co.uk

Alternatively, phone 01394384851 or hand a physical copy to a member of the Coach & Horses Team

All of our wine is available in 125ml, 175ml, 250ml glasses and by bottle