

# AUTUMN – WINTER SUNDAY FEASTING

*Served Family Style*

## **MENU ONE 58** PER PERSON

*Coombeshead Sourdough, Whipped Dorset Clotted Cream Butter*

### **TO START**

Steak Tartare, St Ewes Egg Yolk, Warm Brioche, Truffle Aioli  
Buffalo Mozzarella, Figs, Sourdough Croutons, Artichokes, Hazelnut's, Mint, Sage Oil

### **ROAST**

Porchetta, Spiced Quince  
Free Range Chicken, Sage & Garlic Butter, Bread Sauce  
Salt Baked Celeriac & Truffle Pithivier

### **SIDES**

Yorkshire Pudding | Seasonal Greens | Roasted Carrots | Beef Fat Potatoes | Gravy

### **SWEET THINGS**

Sticky Ginger Pudding, Stem Ginger Ice Cream  
Cinnamon Sugar Doughnuts, Blackberry Jam

## **MENU TWO 78** PER PERSON

*Coombeshead Sourdough, Whipped Dorset Clotted Cream Butter*

### **TO START**

Colston Basset, Date & Walnut Croquettes, Kohlrabi, Apple  
Cubitt House Smoked Salmon, Irish Potato Bread, Crème Fraîche, Cornish Exmoor Caviar  
Sugar Pit Pork Ribs, Winter Slaw

### **ROAST**

Angus Beef Rump, Horseradish Crème Fraîche  
Free Range Chicken, Sage & Garlic Butter, Bread Sauce  
Salt Baked Celeriac & Truffle Pithivier

### **SIDES**

Yorkshire Pudding | Seasonal Greens | Roasted Carrots | Beef Fat Potatoes | Gravy

### **SWEET THINGS**

Panna Cotta, Autumn Fruit Jelly  
Cannoli, Espresso Ganache, Hazelnuts

### **BOLT ONS**

Cubitt House Cured Salmon, Neals Yard Crème Fraîche, Bread & Butter Pickles, Rye (For 4-6) +75  
Neals Yard Cheese Board, Boozy Fruit Chutney (For 4-6) +75  
Petit Four +4.5 per person

[Click for Calories](#)

## **THE COACH MAKERS ARMS**

**020 7224 4022 | CUBITTHOUSE.CO.UK | @THE\_COACHMAKERS**

*All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.*

# SEASONAL FEASTING SPECIALS

*Minimum of 10 per item*

April & May

Spring Lamb, Wild Garlic Pesto 20 per person

June

Steamed Wye Valley Asparagus, Brown Butter Hollandaise 12 per person

July

New Season Cherry & Rose Pavlova 10 per person

August (13<sup>th</sup> - 31<sup>st</sup>)

Roasted Grouse, Bread Sauce, Game Chips, Crab Apple Jelly 25 per person

September

New Season Native Wild River Fal Oysters, Shallot Mignonette 13 per person

October

Game Pie, Autumn Black Truffle Mash 16 per person

November

Pasta Al Forno with Fontina, Buffalo Mozzarella, Alba White Truffle 20 per person

ALL YEAR

Seasonal Seafood Platter 25 per person

North Atlantic Prawns, Cornish Crab, Lobster, Mussels, Rock or Native Oysters, Aioli

[Click for Calories](#)

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