



FESTIVE FEASTING MENU ONE

72 *per person*

Served family style

Wildfarmed Sourdough, Salted Butter

TO START

Beetroot Cured Trout, Horseradish, Crème Fraîche
Game Terrine, Sourdough, Pear Chutney
Burrata, Chicory, Truffle Dressing

MAIN

Norfolk Bronze Turkey Breast, Stuffed Leg, Madeira Gravy
Roast Beef Rump, Mushroom Sauce
Individually plated option for vegetarian guests:
Wild Mushroom, Celeriac & Chestnut Wellington, Onion Gravy

Roast Potatoes | Brussels Sprouts
Roast Carrots & Parsnips | Pigs In Blankets

SWEET THINGS

Caramelised Apple & Almond Tart, Jersey Cream

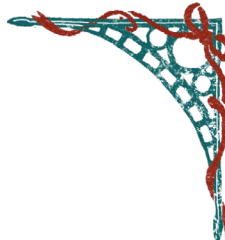
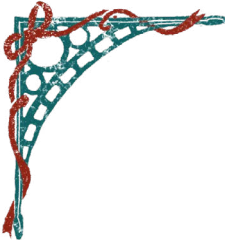
Availability of produce may change closer to the time as all menus are prepared seasonally focused and in advance. Minor variations may occur to dishes.

[CLICK FOR CALORIES](#)

THE COACH MAKERS ARMS

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





FESTIVE FEASTING MENU TWO

95 *per person*

Served family style

Wildfarmed Sourdough, Salted Butter

TO START

Artichoke Fritters Truffled Mayonnaise
Baked Rollright, Honey & Rosemary
Grilled Red Prawns, Lemon & Chilli Butter

MAIN

Creedy Carver Duck, Roasted Figs
Rib of Beef, Peppercorn Sauce
Individually plated option for vegetarian guests:
Wild Mushroom, Celeriac & Chestnut Wellington, Onion Gravy

Roast Potatoes | Brussels Sprouts | Roast Carrots & Parsnips
Truffled Cauliflower Cheese | Pigs In Blankets

SWEET THINGS

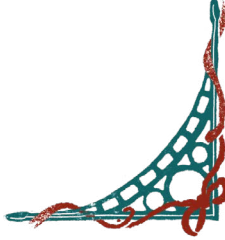
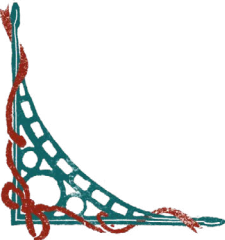
Steamed Pump Street Chocolate Pudding, Roasted Plums
Ice Cream Sandwich

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FULL FESTIVE FEAST FEASTING MENU

200 *per person*

Includes:

Welcome Cocktail - Festive Bellini

HAYMAN'S SLOE GIN, LEMON, PROSECCO

Half a Bottle of Still / Sparkling Mineral Water

A Bottle of Wine *per person*

(50% even split)

White: 2024 Mâcon-Villages, Maison Cubitt,
DOMAINE PERRAUD, BURGUNDY, FRANCE

or

Red: 2018 Rioja Crianza,
SEÑORÍO DE PECIÑA, SPAIN

Glass of 2019 Château Petit Védrines,
DOISY-VÉDRINES, SAUTERNES, BORDEAUX, FRANCE

with pudding

Christmas Crackers

Branded Name Cards

Dedicated Events Planner



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Truffled Cauliflower Cheese | Pigs In Blankets

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Steamed Pump Street Chocolate Pudding, Roasted Plums
Ice Cream Sandwich

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BOLT-ONS



Neal's Yard Cheese Board, Boozy Fruit Chutney,
Oat Cakes & Malt Loaf *75 serves four to six*

Christmas Pudding, Brandy Custard *40 serves six to eight*

Mince Pies, Clotted Cream *5 per piece*



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