

**The Coach & Horses Menu  
Monday 8<sup>th</sup> January 2018**

<b>Starters</b>	<b>Mains</b>	<b>Puddings</b>
<b>Cream of celeriac soup with thyme croutons (v)</b>	<b>Roast Norfolk turkey with homemade stuffing &amp; all the traditional trimmings</b>	<b>Individual Christmas pudding with brandy cream</b>
<b>Roasted squash &amp; beetroot salad with grilled goats cheese &amp; hazelnuts (v)</b>	<b>Roast Herefordshire topside of beef with all the trimmings</b>	<b>Salted caramel &amp; chocolate pot with homemade honeycomb</b>
<b>Smoked salmon and avocado crostini with lime vinaigrette</b>	<b>Chestnut spinach and blue cheese wellington (V) or Cashew nut and cranberry loaf (VE) served with roast trimmings</b>	<b>Sherry and cherry trifle with toasted almonds</b>
<b>Potted ham hock with homemade piccalilli</b>	<b>Baked smoked haddock and seafood gratin with a parmesan crust &amp; vegetables</b>	<b>Lemon meringue cheesecake pot</b>
<b>Homemade falafel &amp; houmous served with roasted vegetable couscous (VE)</b>	<b>Smoked pigeon breast salad with crispy pancetta and roasted squash</b>	<b>Homemade cocoa &amp; pistachio truffles with ice cream (VE)</b>

**Selection of cheeses with water biscuits & homemade piccalilli £2.50 supplement**

**Two Courses: £20.00**

**Three Courses: £25.00**