

THE COAL SHED

CHRISTMAS DAY 4 COURSE SET MENU

135PP

FIRST COURSE

Salad of Devon Crab

Obsiblu Prawns, Endive & Honey Pear Salad, Ossetra Caviar, Citrus Crème Fraiche

Pâté en Croûte

Roasted Pineapple Compote, Sauternes Gel, Toasted Brioche

Wagyu Beef Carpaccio

Pomelo, Kohlrabi, Chestnut Streusel, Pink Pepper & Winter Black Truffle Dressing

Sunchoke & Truffle Velouté (vg)

Spiced Pear, Sorrel, Artichoke Jerky

SECOND COURSE

42 Day Salt-Aged Rib of Beef

Béarnaise Sauce

Fillet of Wild Turbot

Roast Langoustine & Champagne Sauce

Baked Winter Vegetable Wellington (vg)

Chive Crepe, Vegan Puff Pastry

Butter Ball Turkey Ballotine

Truffle Farce & Spanish Ham

All served with

*Thyme & Garlic Roast Potatoes, Sage & Cider Roasted Carrots, French Beans, Montgomery Cheddar Cauliflower
Spinach Gratin, Pigs in Blankets, Yorkshire Pudding & Roast Pan Jus*

THIRD COURSE

Christmas Pudding Crème Brulee

Raspberry & Brandy

Dark Chocolate & Cherry Namalaka

Candied Almonds, Raspberry Ripple Ice Cream

Selection of Fruit Sorbets

Fresh Winter Fruits

Selection of Petit Fours, Sweets & Mince Pies

FOURTH COURSE

Selection of British Cheese

Mustard Fruits, Chutney & Biscuits

(v) Vegetarian (vg) Vegan

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.