

# THE COAL SHED

## CHRISTMAS DAY MENU 150PP

### SNACKS

**Prawn Toast**  
*Marie-Rose Sauce*

**Soda Bread**  
*Guinness Butter*

**Pigs In Blanket**  
*Mustard Glaze*

### STARTERS

**Twice-Baked Cheese Soufflé**  
*Cheese Sauce, Bitter Leaf Salad*

**Honey-Glazed Ham Hock Terrine**  
*Celeriac Remoulade, Mustard Fruit Purée*

**Pan-Roasted Scallops**  
*Jamón Crisp, Cauliflower Purée, Jus Gras, Hazelnuts*

**Dublin Bay Shrimp Cocktail**  
*Winter Tomato, Brown Crab Brioche Finger*

### MAINS

**Grilled Turbot**  
*Lobster Medallion, Sea Kale, Shellfish Peppercorn Sauce*

**Roasted Turkey Crown**  
*Confit Smoked Leg, Stuffing*

**Wild Mushroom and Chestnut Wellington**  
*Roasted Heritage Carrots, Red Currant*

**Grilled Shorthorn Fillet of Beef**  
*Roasted Prawns, Confit Shallot, Madeira Jus*

**TO SHARE**  
**Salt-Aged Aberdeen Angus Prime Rib**  
*Smoked Bone Marrow Pangrattato, Pan Jus*

### *Festive Trimmings*

*Duck Fat Roast Potatoes, Glazed Carrots, Garlic-Buttered Sprouts and Winter Leaves,  
Braised Red Cabbage, Yorkshire Pudding, House Gravy*

### DESSERTS

**Christmas Pudding Treacle Tart**  
*Pedro Ximénez Anglaise,  
Clotted Cream*

**Dark Chocolate Parfait**  
*Kirsch Cherries,  
Coffee Honeycomb*

**Pavlova**  
*Pistachio Crema, Fig and  
Clementine*

### *For the Table*

*Selection of British Cheeses and Homemade Mince Pies*

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MERRY  
CHRISTMAS

FROM US ALL AT THE COAL SHED

