THE COAL SHED

CHRISTMAS DAY MENU £50PP

SNACKS

British Rock Oyster
Beef fat fried, truffle celeriac

Smoked Beef Shin Croquettes
Chipotle aioli, pickled onions

Burnt Onion Dip *(v)*
Root vegetable crisps

STARTERS

Baked Ruby Beetroots *(vg)*
Cashew hummus, blackberry dressing, sorrel leaves

Pan-Roasted Scallops
Chilli & honey butter, crispy pancetta

Duck & Orange Pâté
Confit leg frisée salad, sticky fig relish, grilled sourdough

Seafood Cocktail
Old Bay lobster dressing, cherry tomatoes, iceberg lettuce

MAINS

Grilled Turbot
Fine beans, champagne & caviar butter sauce

Wild Mushroom & Chestnut Pithivier *(v)*
Roasted garlic winter greens

Grilled Shorthorn Fillet of Beef
Chanterelle mushrooms, black truffle red wine sauce

Roasted Turkey Crown
Sausage meat stuffing, pigs in blankets

All mains served with sharing sides
Duck fat roast potatoes, glazed carrots, braised red cabbage, roasted Brussel sprouts with chestnuts & bacon, Coal Shed gravy

DESSERTS

Christmas Bakewell Tart *(v)*
Clotted cream

Pistachio Nougat *(v)*
Blood orange, basil & tuile

Chocolate & Clementine Baked Alaska *(v)*

British Cheese Selection 12pp supplement
Sticky fig relish, crackers

Homemade Mince Pies for the table

(v) Vegetarian - (vo) Vegetarian Option Available - (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.