

THE COAL SHED

FESTIVE SET MENU 55PP

STARTERS

West Coast King Scallop 'Waldorf'

Celeriac Remoulade, Pickled Walnut, Nashi Pear

Baies Rose Pepper Beef Crudo

Tempura Maitake Mushroom, Pickled Australian Pearl Shallot, Tarragon & Black Winter Truffle Emulsion

Clay Pot Baked Heritage Beetroots

Roasted Tahini, Pomegranate, Winter Radicchio

MAINS

45 Day Salt Aged Sirloin of English Heritage Beef 200g

Malt Beer Rotisserie White Onions, Béarnaise

Robata Grilled Monkfish

Soft Winter Leaf & Pickled Radish Salad

Bedlam Celeriac

Blood Orange & Tamarind Butter

Clay Oven Roast Butterball Turkey

Guanciale, Cobb Nut & Snowberry Glaze

All mains served with

Garlic & Thyme Roasted Russet Burbank Potatoes, Baked Winter Squashes & Sweetheart Cabbage, Pigs in Blankets, Country Sage & Nut Stuffing.

SWEETS

Christmas Pudding Crème Brûlée

Scottish Shortbread

Black Forest Namelaka

Folex Farm Cherries, Tonka Bean Cake

Selection of Artisan Gelato & Sorbets

(V) - vegetarian (VE) - vegan * - Non gluten containing ingredients.

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.

THE COAL SHED

FESTIVE SET MENU 70PP

STARTERS

West Coast King Scallop 'Waldorf'

Celeriac Remoulade, Pickled Walnut, Nashi Pear

Baies Rose Pepper Beef Crudo

Tempura Maitake Mushroom, Pickled Australian Pearl Shallot, Tarragon & Black Winter Truffle Emulsion

Clay Pot Baked Heritage Beetroots

Roasted Tahini, Pomegranate, Winter Radicchio

Josper Roasted Obsiblu Prawns Pil Pil

Garlic, Virgin Olive Oil, Chilli

MAINS

45 Day Salt Aged Sirloin of English Heritage Beef 200g

Malt Beer Rotisserie White Onions, Béarnaise

Robatta Grilled Monkfish

Soft Winter Leaf & Pickled Radish Salad

Bedlam Celeriac

Blood Orange & Tamarind Butter

Clay Oven Roast Butterball Turkey

Guanciale, Cobb Nut & Snowberry Glaze

Sussex Lobster Thermidor

Soft Winter Leaf & Pickled Radish Salad

All mains served with

Garlic & Thyme Roasted Russet Burbank Potatoes, Baked Winter Squashes & Sweetheart Cabbage, Pigs in Blankets, Country Sage & Nut Stuffing.

SWEETS

Christmas Pudding Crème Brûlée

Scottish Shortbread

Black Forest Namelaka

Folex Farm Cherries, Tonka Bean Cake

Selection of Artisan Gelato & Sorbets

Selection of Artisan French & British Cheese

Mustard Fruits, Biscuits, Pear & Chilli Chutney

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THE COAL SHED

FESTIVE SHARING MENU 85PP

STARTERS

36 Hour Fermented Local Sourdough

English Butter, Smoked Maldon Sea Flakes

Empanadas

Smoked Beef Short Rib, Manchego, Jalapeño Mayonnaise

Robata Grilled Yellow Fin Tuna

Kohlrabi, Sesame, Avocado, Wasabi Dressing

Josper Roasted Obsiblu Prawn Pil Pil

Garlic, Virgin Olive Oil, Chilli

Baies Rose Pepper Beef Crudo

Tempura Maitake Mushroom, Pickled Australian Pearl Shallot, Tarragon & Black Winter Truffle Emulsion

Clay Pot Baked Heritage Beetroots

Roasted Tahini, Pomegranate, Winter Radicchio

MAINS

Porterhouse of Irish Heritage Beef 1kg

Malt Beer Rotisserie White Onions, Béarnaise

Robata Grilled Monkfish

Soft Winter Leaf & Pickled Radish Salad

Bedlam Celeriac

Blood Orange & Tamarind Butter

Clay Oven Roast Butterball Turkey

Guanciale, Cobb Nut & Snowberry Glaze

All mains served with

Garlic & Thyme Roasted Russet Burbank Potatoes, Baked Winter Squashes & Sweetheart Cabbage, Pigs in Blankets, Country Sage & Nut Stuffing.

SWEETS

Christmas Pudding Crème Brûlée

Scottish Shortbread

Black Forest Namelaka

Folex Farm Cherries, Tonka Bean Cake

Selection of Artisan French & British Cheese

Mustard Fruits, Biscuits, Pear & Chilli Chutney

Selection of Artisan Gelato & Sorbet

Mustard Fruits, Biscuits, Pear & Chilli Chutney

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