

FESTIVE BOOKINGS NOW OPEN

THE COAL SHED



SHAKE UP
YOUR
CHRISTMAS

ASTERS
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THE COAL SHED

FESTIVE SET

British Rock Oyster

Cranberry Mignonette

SNACKS

Sourdough Bread

Butter

STARTERS

Treacle Cured Salmon

Dill Mayonnaise, Blood Orange, Caraway Crumb

Ash Baked Roasted Beetroots

Blackberry Dressing, Ricotta

Roast Scallops

Winter Squash, Hazelnut Brown Butter

Coal Shed BBQ Pork Belly

Chipotle Sauce, Pickled Cucumber

MAINS

Coal Shed Turkey

Roast Breast, Smoked Leg, Stuffing

Fillet Of Cod

Celeriac, Girolles, Burnt Leek Cream

Ribeye Steak

Béarnaise

All mains served with sharing sides

*Roasted Potatoes, Garlic, Rosemary. Honey Glazed Carrots.
Winter Leaves, Citrus and Chives. Roast Sprouts, Miso and Cranberry Butter.*

DESSERTS

Winter Pavlova

Cranberry and Clementine Compote, White Chocolate

Chocolate Mousse

Rum and Raisin Tuile

Christmas Bread & Butter Pudding

Custard

British Cheese

Spiced Chutney, Crackers

(v) Vegetarian (vg) Vegan - *Non Gluten Containing Ingredients. Please inform your server of any allergies. We cannot guarantee dishes are allergen-free due to our open kitchen. A 12.5% discretionary service charge, fully distributed to our team, will be added to your bill. We are a cashless venue.

THE COAL SHED

FESTIVE SHARING

British Rock Oyster

Cranberry Mignonette

SNACKS

Sourdough Bread

Butter

Three Cheese Artichoke Dip

Crisps

Pigs In Blankets

Mustard Glaze

STARTERS

Treacle Cured Salmon

*Dill Mayonnaise, Blood Orange,
Caraway Crumb*

Roast Scallops

*Winter Squash,
Hazelnut Brown Butter*

Ash Baked Roasted Beetroots

*Blackberry Dressing,
Ricotta*

MAINS

Coal Shed Turkey

Roast Breast, Smoked Leg, Stuffing

Whole Brill

Mussels, Nduja Butter Sauce

Prime Rib

Roasted Shallot, Béarnaise

All mains served with sharing sides

*Roasted Potatoes, Garlic, Rosemary. Honey Glazed Carrots.
Winter Leaves, Citrus and Chives. Roast Sprouts, Miso and Cranberry Butter.*

DESSERTS

Winter Pavlova

*Cranberry and Clementine
Compote, White Chocolate*

Christmas Bread & Butter Pudding

Custard

British Cheese

*Spiced Chutney,
Crackers*

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THE COAL SHED

FESTIVE SHARING

British Rock Oyster
Cranberry Mignonette

SNACKS

Sourdough Bread
Butter

Three Cheese Artichoke Dip
Crisps

Pigs In Blankets
Mustard Glaze

STARTERS

Treacle Cured Salmon
*Dill Mayonnaise, Blood Orange,
Caraway Crumb*

Roast Scallops
*Winter Squash,
Hazelnut Brown Butter*

Ash Baked Roasted Beetroots
*Blackberry Dressing,
Ricotta*

MAINS

Chateaubriand
Smoked Bone Marrow Sauce

Whole Brill
Mussels, Nduja Butter Sauce

Prime Rib
Roasted Shallot, Béarnaise

Coal Shed Turkey
Roast Breast, Smoked Leg, Stuffing

All mains served with sharing sides

*Roasted Potatoes, Garlic, Rosemary. Honey Glazed Carrots.
Winter Leaves, Citrus and Chives. Roast Sprouts, Miso and Cranberry Butter.*

DESSERTS

Winter Pavlova
*Cranberry and Clementine
Compote, White Chocolate*

**Christmas Bread
& Butter Pudding**
Custard

British Cheese
*Spiced Chutney,
Crackers*

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THE COAL SHED

FESTIVE VEGETARIAN & VEGAN SET

SNACKS

Sourdough Bread
Olive Oil

Crispy Artichoke
Smoked Paprika

STARTERS

Whipped Squash (vg)
Walnut Salsa, Chilli Crisp, Grill Bread

Ash Baked Roasted Beetroots (v)
Blackberry Dressing, Ricotta

MAINS

Grilled Hispi Cabbage (vg)
Tahini, Sunflower Seed XO Sauce

Grilled Winter Squash (v)
Brown Butter Dressing, Sage

All mains served with sharing sides

*Roasted Potatoes, Garlic, Rosemary. Glazed Carrots.
Winter Leaves, Citrus and Chives. Roast Sprouts, Miso and Cranberry Tahini.*

DESSERTS

Vegan Pavlova
Cranberry and Clementine Compote

Chocolate Mousse
Rum and Raisin Tuile

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