

CHRISTMAS FEAST

STARTERS

Butternut squash, orange & chestnut soup (v)

Severn & Wye smoked salmon, pickled cucumber, shallots, capers, lemon

Gressingham duck, juniper & coriander croquettes, apple & walnut salad, herby crème fraîche

Root vegetable bubble & squeak, poached duck egg, hollandaise (v)

Pork, fennel seed, cranberry & tarragon rillettes, winter pickles

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey, pigs in blankets, bread sauce, Brussel tops, chestnuts

Spiced cider braised pork belly, Bramley apple purée, red cabbage & cranberries

Beetroot, fennel & mixed nut roast, Bloody Mary sauce, Jerusalem artichokes, olive oil roast potatoes (v) (gf)

Pan roasted salmon, fennel, orange & watercress pearl barley, mixed herb gremolata

Hampshire venison, chestnut, port & bay leaf suet pudding, celeriac purée, Brussel tops

PUDDINGS

Blue Monday cheese, quince jelly, celery, seeded crackers

Christmas pudding, brandy butter ice cream

Pear, fig, honey & cinnamon tart, crème fraîche ice cream

Salted chocolate, redcurrant & orange tart, Jude's caramel ice cream

3 courses £35

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill for groups of 8 or more. (v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

The Coat & Badge, 8 Lacy Road, London, SW15 1NL T. 020 8788 4900 E. coatandbadgeevents@geronimo-inns.co.uk

THECOATANDBADGE.CO.UK

 CoatAndBadge  @CoatandBadgeSW  coatandbadgesw

