

CHRISTMAS DAY

STARTERS

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

Spiced Crown Prince squash soup, toasted chestnuts and seeds, (vg) sourdough toast (v)

Severn and Wye smoked salmon, shallots, capers, parsley, lemon, sourdough toast

Suffolk salami and chorizo, winter pickles, olives, sourdough toast

Roast monkfish, brown shrimp and orange butter, creamed spinach, capers

Jude's lemon sorbet to follow

MAINS

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

Crown of English Rose turkey, honey glazed gammon, seared goose breast, pigs in blankets, bread sauce, Brussel tops and chestnuts

Beetroot, fennel and mixed nut roast, Bloody Mary sauce, rosemary roast potatoes, Jerusalem artichokes, Brussel tops (vg)

8oz Aberdeen Angus rump steak, triple cooked chips, roasted shallot, béarnaise

Hampshire venison, chestnut, port and bay leaf suet pie, crushed winter roots, Brussel tops

Roast Scottish trout, creamed celeriac, fennel, leeks and gremolata

PUDDINGS

Christmas pudding, spiced syrup, brandy butter ice cream

Nutmeg panna cotta, orange and cranberries, cinnamon crumble

Blue Monday cheese, quince jelly, celery, seeded crackers

Chocolate and marmalade brioche bread pudding, chocolate ice cream

Vegan chocolate brownie, dairy free yogurt, cranberries, hazelnuts, walnuts

Adult £68 Child £40

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

A discretionary 12.5% service charge will be added to your bill.



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