

# CHRISTMAS FEAST

## STARTERS

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

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

Chicken liver parfait,  
winter pickles, quince jelly,  
sourdough toast

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

Wild mushroom,  
chestnut and chicory tart, walnuts,  
lemon, parsley (vg)

## MAINS

Crown of English Rose turkey,  
pigs in blankets, goose fat roast  
potatoes, honey roasted carrots  
and parsnips, gravy, bread sauce,  
Brussel tops and chestnuts

Celeriac, spinach, leek and  
Sussex Charmer gratin,  
butternut squash puree,  
Jerusalem artichokes, Brussel tops,  
rosemary roast potatoes (v)

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

Spiced cider braised pork belly,  
crushed winter roots,  
Brussel tops, Bramley apple  
and rosemary sauce

Slow cooked beef, star anise  
and parsnip suet pie, crushed  
winter roots, Brussel tops

## PUDDINGS

Apple and quince crumble,  
custard

Christmas pudding, spiced syrup,  
brandy butter ice cream

Spiced winter fruit Bakewell,  
clotted cream

Cenarth brie, quince jelly, celery,  
seeded crackers

Salted chocolate and cranberry  
tart, caramel ice cream

**3 courses £35**

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. 

Tables of 8 or more are subject to a discretionary service charge of 12.5%



Coach & Horses, 183 London Road, Isleworth, TW7 5BQ | 0208 181 5627 | coachandhorsesisleworth@youngs.co.uk

**COACHANDHORSEISLEWORTH.CO.UK**

 coach-horses-syon  @Coach\_isleworth