

CHRISTMAS FEAST

STARTERS

Smoked ham, orange and Sussex
Charmer croquettes, capers and
tarragon crème fraîche

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

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

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

Duck, orange, pistachio and
tarragon rillettes, quince jelly,
winter pickles, sourdough toast

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

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

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

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

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

PUDDINGS

Salted chocolate and cranberry
tart, caramel ice cream


Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

Nutmeg panna cotta, orange and
cranberries, cinnamon crumble

Christmas pudding, spiced syrup,
brandy butter ice cream

Blue Monday cheese, quince jelly,
celery, seeded crackers

3 courses £34

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%



The Coach & Horses, 8 Kew Green, Kew, Richmond, TW9 3BH | 020 8940 1208 | coachandhorses@youngs.co.uk

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