



CHRISTMAS DAY MENU

Must be booked by email to events@thecoachleyton.com
£20 per person non-refundable deposit

3 COURSES £70

STARTERS

- Salmon gravadlax, marinated beetroot, chive oil, pickled cucumber
- Roasted pumpkin soup, toasted pumpkin seeds, vegan coconut yoghurt (VG)
- Cobble lane cured meat board, rosemary focaccia, pickles

MAINS

- Beef Wellington for two, truffle mash, bone marrow sauce, creamed spinach
- Vegan Wellington, roast potatoes, roasted carrots, sprout tops, vegan gravy (VG)
- Traditional roast bronze turkey, roast potatoes, honey glazed carrots, stuffing, sprout tops
- Steamed farmed whole Cornish sea bass, Asian salad, chilli, garlic, spring onion

DESSERTS

- Pedro Ximinez cherry trifle, toasted, almonds
- Apple & raspberry crumble, custard (VG)
- Christmas pudding, brandy sauce
- Triple chocolate brownie, cornflake ice cream

Mince Pies & Coffee