

COATES

HOUSE

Christmas menu 2019



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SHARE SOME SMALL PLATES TO START

Black olive tapenade. Beetroot Hummus.

selection of breads (G*)

Pan fried chorizo & grilled halloumi

red onion. red wine. stalk on caper berries

Home made flat breads

smashed butternut squash. crispy sage. chilli oil (G*)

THE MAIN EVENT

Turkey & Ham

Sage & onion stuffed, streaky bacon wrapped, paupiette of turkey. slice of home cooked honey roasted ham. big pig in blanket. rich gravy (G*)

Slow roasted beef osso bucco

rustic tomato, chorizo & garlic casserole (G*)

Fresh hake shoulder en papillote

served in its parcel with garlic, tomato & parsley butter (G)

(all served with goose fat potatoes, pesto roasted carrots + pan fried savoy cabbage & bacon sprouts)

DESSERT

Black forest chocolate ganache

homemade honeycomb. black cherry coulis

Brioche bread & butter pudding

boozy custard

Home made tiramisu

chocolate dusting



£20 evening

(full 3 courses)

£15 lunchtime

(2 courses. Full booking must choose the same choice of starter & main or main & dessert)

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Vegan menu

Because vegans can have fun at Christmas too!

SHARE SOME SMALL PLATES TO START

Black olive tapenade. Beetroot Hummus.

selection of vegan breads (G*)

Pan fried roasted beetroot

red onion. red wine. stalk on caper berries

Home made flat breads

smashed butternut squash. crispy sage. chilli oil (G*)



THE MAIN EVENT

Wild mushroom & parsnip nut roast

served with roasted rosemary new potatoes,
pesto roasted carrots, pan fried savoy cabbage & sprouts

Cauliflower pie

Curried cauliflower shortcrust pastry pie. Fried okra. Harissa mash.

DESSERT

Black forest chocolate ganache

with homemade honeycomb & black cherry coulis

Vegan Brioche bread & butter pudding

coconut sorbet

£20 evening

(full 3 courses)

£15 lunchtime

(2 courses. Full booking must choose the same choice of
starter & main or main & dessert)

Christmas music nights

Wednesday December 11th - JB Trio
Wednesday December 18th - Rod Kelly Trio

Wine time

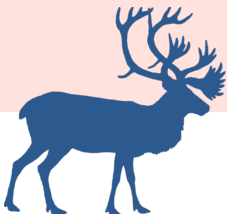
Early bird catches the wine.

Pre-order 6 bottles of wine for your evening and we will give you one of them 'on the house'!

How to book

We try to make the booking process as simple as possible for you

- 1) Phone/email to check availability and book your chosen date with provisional numbers.
- 2) We will then need you to provide a £5 non-refundable deposit per person to confirm your booking.
- 3) We request a pre-order for everyone in your party (including dietary requirements) 1 week before your event.
- 4) The balance for your meal & all drinks can be paid for on the night.



Find out more

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OR POP IN FOR A CHAT WITH ONE OF THE TEAM