



CHRISTMAS DAY SAMPLE MENU

Champagne and canapés on arrival

STARTER

Beetroot salad, candied hazelnuts, apple (v)
Cured salmon, beetroot, horseradish ice cream
Mushroom veloute, truffle cream, pickled mushrooms (v)
Pressed duck terrine, pickled carrot salad
Crab salad, avocado, watermelon

MAIN

Roast turkey, honey roast parsnips, sprouts, pancetta
Yorkshire beef, smoked potato, oxtail, onions, Cavolo Nero
Monkfish, mussels, samphire, butter sauce
Roast venison, pickled red cabbage, dauphinoise potatoes
Mushroom risotto, goats cheese, winter truffle (v)

DESSERT

Duck egg crème brulee
Christmas pudding, ice cream, brandy sauce
Passion fruit cheesecake, coconut ice cream
Chocolate delice, chocolate orange sorbet, honeycomb
Cheese board



We're proud of our Yorkshire roots and what we can't provide from the estate we use the best local suppliers. Provenance is central to everything we do at the Coach House & our team is passionate about using local and seasonal produce. We've started work on the kitchen gardens (which we hope to open in 2017) and intend to both increase the amount and variety of produce that we can grow ourselves as well as create a beautiful space for the estate and our customers. In the meantime we have a big herb patch which we make the most of. What we don't grow here we source from Wellocks who are based in Lancashire. They buy from the best local farmers and deliver every day to guarantee great quality.

