

CHRISTMAS DAY

A glass of Champagne on arrival

STARTERS

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

Juniper crusted
Hampshire venison carpaccio,
venison croquettes, figs, walnuts,
crème fraîche

Roast celeriac soup,
toasted chestnuts and seeds,
sourdough toast (v)

Scottish langoustine and
Devon crab cocktail, samphire,
Bloody Mary sauce

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

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
honey glazed gammon, seared
goose breast, pigs in blankets,
bread sauce, Brussel tops
and chestnuts

Roast Creedy Carver
duck breast, duck leg croquette,
butternut squash purée, chicory,
cherries, brandy

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

6oz Aberdeen Angus fillet of beef,
truffled wild mushrooms, celeriac
purée and roasted shallots

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

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

Blue Monday, Isle of Mull
Cheddar, Cenarth brie, quince
jelly, celery, seeded crackers

Spiced winter fruit Bakewell,
clotted cream

Apple and quince crumble,
custard

Salted chocolate and cranberry
tart, caramel ice cream

Coffee and mince pie to finish

Adult £80 Child £45

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. 

A discretionary 12.5% service charge will be added to your bill.



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