

NEW YEAR'S EVE

Black Tie Dinner £40pp.
Deposit £20pp to confirm reservation

STARTERS

Haggis scotch egg with celeriac remoulade

Salmon & prawn terrine with salmon roe & dill

Smoked duck & scorched water melon salad

Baked goats cheese with caramelised pear & chicory salad

Roasted figs with mozzarella & sweet & sour blood orange

MAIN COURSES

Dexter beef medallions, fondant potatoes,
deep fried beef marrow, red wine jus

Roast duck breast with quince puree & fondant potato

Pan fried seabass with white crab salad & brown crab mayonnaise

Pan fried corn fed chicken breast with confit chicken drumstick,
polenta & forest mushrooms

Shallot tatin with goats cheese & rocket salad

Champagne granita

DESSERTS

Caramel fondue with berries, cookies & marshmallows

Semifreddo with boozy cherries

Chocolate & macadamia nut cheesecake with candied kumquats

Lemon meringue roulade with winter berries

English cheeses, biscuits and homemade chutney

BLACK TIE DINNER & DISCO

7pm - Late

DINE & STAY

Rooms from £75 including breakfast
from 1st-30th December.



In addition to our existing 4 en-suite bedrooms we are also home to 11 individually designed boutique bedrooms all with the facilities you would expect from a top hotel but located in the converted stables of this country inn. All our new rooms are modern with en-suite Porcelanosa bathrooms and equipped with rain showers, flat screen TV's, direct dial telephones, complimentary tea and coffee making facilities, luxury toiletries, fluffy bathrobes, heated towel rails, pillow menu, ipod charger and a healthy and hearty breakfast.

CHRISTMAS BREAK?

If you are visiting family or friends you can stay over Christmas Day and Boxing Day for £95 per room per night including breakfast. Please note on these days the pub and restaurant are closed from 6pm but breakfast will still be served from 8am to 10am.

MEET . EAT . DRINK . STAY

Christmas 2017



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OCH

The Olde Coach House
Country Pub, Restaurant & Rooms

THE OLDE COACH HOUSE

Ashby St. Ledgers, CV23 8UN.

TELEPHONE: 01788 890 349

EMAIL: info@oldecoachhouse.co.uk

FESTIVE CHRISTMAS LUNCH & DINNER MENU

Served from 12 noon - 2pm & 6.30pm - 9pm
27th November - 24th December
Lunch £20 Dinner £26 Deposit £10pp



STARTERS

Homemade winter vegetable soup

Portobello mushroom rarebit with cranberry relish & dressed leaves

Chicken liver & pancetta parfait with redcurrant & port marmalade, toasted baguette

Salmon & dill fishcake with lemon jam & dressed leaves

MAIN COURSES

Traditional roast turkey with all the festive trimmings

Guinness braised beef rillettes with horseradish mash, roasted roots & pan gravy

Pan fried Hake with grilled asparagus, spring onion crushed potato & blood orange hollandaise

Potato, goats cheese & aubergine gratin with red pepper coulis & winter greens

DESSERTS

Steamed Christmas pudding, brandy sauce & spiced plum chutney

Black cherry pie with crème anglaise

Sticky toffee pudding with toffee sauce & vanilla ice cream

Selection of local cheeses, chutney and biscuits
(£2 supplement)

CHRISTMAS DAY MENU

Served from 12 noon - 2pm.
Adults £67.50. Children under 12 £33.00.
Deposit £25pp to confirm reservation. Full payment for meal required minimum 21 days in advance.

STARTERS

Cauliflower & stilton soup with croutons & white truffle oil

Pan seared pigeon breast on an apple, beetroot & watercress salad with pickled hazelnuts

Coquille St Jacques with tabbouleh

Terrine of venison with juniper & pistachio nuts, cranberry & orange compote & a savoury brioche

Baked goats cheese soufflé with apple and walnut salad

MAIN COURSES

Kelly bronze roast turkey with all the trimmings

Venison & wild mushroom wellington with a port jus

Steamed Halibut with clams, pancetta & samphire

Pan fried goose breast, gooseleg sausage roll, kale & cranberry relish

Beetroot & squash wellington with kale pesto & buttered new potatoes

All mains served with seasonal vegetables and potatoes

DESSERTS

Traditional boozy xmas pudding with brandy sauce & spice plum compote

Lime semifreddo cheesecake

Yoghurt & ginger panna cotta with blow torched satsumas

Clementine posset with cranberry compote & handmade gingerbread

Selection of English cheese, chutney & biscuits

Mince pies with coffee

BOXING DAY MENU

Served from 12 noon - 5pm
Adults £27.50. Children under 12 £14

STARTERS

Homemade soup of the day

Game terrine with spiced chutney & toasted baguette

Hake fishcake on lambs lettuce & pink grapefruit salad

Chicken & pancetta terrine served with a red onion marmalade

Squash, kale & goats cheese arancini with dressed leaves, red pepper vinaigrette

MAIN COURSES

Roast sirloin of beef, Yorkshire pudding, roast potatoes and seasonal vegetables

Roast leg of lamb with cranberry & rosemary stuffing, roast potatoes and seasonal vegetables

Roast free range chicken with bread sauce, pigs in blankets and roast parsnips

Game pie with creamy mash & roasted root vegetables

Goats cheese, aubergine & potato gratin with red pepper coulis & winter greens

DESSERTS

Traditional Christmas pudding with brandy anglaise and plum compote

Winter berry trifle with biscotti crunch

Bramley apple & blackberry compote with granola crunch & vanilla ice cream

Double chocolate brownie with fudge sauce & vanilla ice cream

Selection of English cheeses, biscuits and chutney



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