

## **THE COAL EXCHANGE CHRISTMAS MENU 2009**



### **STARTERS**

*HOMEMADE SOUP OF THE DAY  
Served with crusty bread*

*SMOKED SALMON AND AVOCADO  
Served with salad garnish and crusty bread*

*DEEP FRIED BRIE WEDGES  
Served with warm cranberry and port sauce*

*PATE OF THE DAY  
Served with warm crusty bread*

### **MAIN MEALS**

*TRADITIONAL CHRISTMAS TURKEY or Nut Roast  
Served with roast potatoes, seasonal vegetables, honey glazed parsnip, pigs in blankets, homemade Yorkshire puddings with lashings of our real ale gravy*

*BRAISED LAMB SHANKS IN MINT AND ROSEMARY SAUCE Served  
with creamed, roast or new potatoes and seasonal vegetables*

*HOMEMADE STEAK AND ALE PIE  
Served with creamed, roast or new seasonal vegetables*

### **DESSERTS**

*TRADITIONAL CHRISTMAS PUDDING  
Served with boozy brandy sauce*

*BLACKCURRANT SORBET  
Served with creme da cassis and seasonal berries*

*HOMEMADE MINCE PIES  
Served with boozy brandy sauce*

*CHEESEBOARD SELECTION  
A selection of cheddar, stilton and brie with real ale chutney and crackers*

*2 courses@ £14.95*

*3 courses@ £15.95*

*Please see our specials board for a selection of home cooked daily  
specials sandwiches and baguettes*