



Christmas

AT THE COAL EXCHANGE

STARTER

DEEP FRIED BREADED BRIE WEDGES with cranberry sauce
HOMEMADE CURRIED PARSNIP SOUP with warm crusty bread (V)
TRADITIONAL PRAWN COCKTAIL with brown bread and butter
BREADED GARLIC MUSHROOMS (VE)

MAIN COURSE

ALL MEAT SUPPLIED BY STARRS BUTCHERS

TRADITIONAL ROASTED TURKEY BREAST roast potatoes, pigs in blankets, sausage meat stuffing and seasonal vegetables
SLOW ROASTED BEEF yorkshire pudding, roast potatoes and seasonal vegetables
HOMEMADE NUT ROAST (V) roast potatoes and seasonal vegetables
PAN FRIED SEABASS new potatoes and seasonal vegetables
MEDITERRANEAN VEGETABLE TART (VE) new potatoes and seasonal vegetables

DESSERT

TRADITIONAL CHRISTMAS PUDDING with brandy sauce
HOMEMADE APPLE AND CINNAMON CRUMBLE
HOT CHOCOLATE FUDGE CAKE
VEGAN CHOCOLATE BROWNIE with vegan ice cream (VE)
STICKY TOFFEE PUDDING (GF)
CHEESEBOARD (+ additional charge of £5.00, or add on as a 4th course for £9.95)

2 COURSES £27.00 3 COURSES £32.00

BOOKING WITH PRE-ORDER IS ESSENTIAL

PLEASE STATE ALL FOOD ALLERGIES/REQUIREMENTS WHEN BOOKING

£10.00 NON REFUNDABLE BOOKING FEE PER PERSON

AVAILABLE FROM TUESDAY 1ST-WEDNESDAY 23RD DECEMBER

12PM-2.30PM OR 6PM-9PM (EXCLUDING SUNDAYS)

(V) VEGETARIAN (VE) VEGAN

