



# CHRISTMAS PARTY MENU

## 3 Courses 29.95

### TO START...

Thai carrot soup, coriander oil & warm artisan bread (ve)(gfo)

Tea smoked duck breast, celeriac remoulade, watercress & orange dressing

Trio of seafood, beetroot gravlax saffron crème fraîche, salt cod fritter  
roasted garlic & lemon aioli, scallop with curried parsnip purée (gfo)

Thai rice cake, sweet chilli jam dressed baby leaf lettuce &  
toasted cashew nuts (ve)(n)

### TO FOLLOW...

Roast crown of turkey with all the trimmings (gfo)

Mixed vegetable & nut roast with all the trimmings.(ve)(n)

Dill Tempura battered salmon, saffron potato terrine, minted pea purée  
& tartare dressing (herb oil based) (gfo)

Slow braised beef brisket, saffron potato terrine & bourguignon sauce

Chickpea, butterbean butternut squash stew with tzatziki,  
wilted spinach & toasted ciabatta. (gfo)(ve)

8oz sirloin steak, triple cooked chips, roasted cherry tomatoes  
& landcress (£7.50 supplement)

### AND THEN...

Bramley apple blackberry tart with mincemeat crumble & crème Anglaise

Mint parfait, hazelnut truffle strawberry mint coulis (n)

Black Forest cheesecake morello cherry ice-cream Chantilly cream

Baileys mousse, almond brittle Cointreau compote (ve)

British cheese board, crackers, grapes & seasonal chutney (n)(v)  
(£4 supplement)

TO FIND OUT MORE PLEASE CALL US ON 01304 853051  
OR DROP US AN EMAIL AT [US@THECOASTGUARD.CO.UK](mailto:US@THECOASTGUARD.CO.UK)

# THE COASTGUARD

N - contains nuts, GFO - gluten-free option available, VE - vegan, V - vegetarian