

Coach House Hotel Christmas 2019

To Start:

Roasted red pepper, sweet potato & smoked paprika soup with warm crusty bread

(Allergens: Gluten & milk)

Or

Home smoked duck breast & rich cherry chutney served on mixed leaves

(Allergens: Sulphites)

Or

Wild smoked salmon & prawn pâté served with rustic bread

(Allergens: fish, crustaceans, gluten & milk)

Or

Creamy leek, mushroom & stilton tartlet

(Allergens: milk & gluten)

Main:

Traditional Pembrokeshire turkey breast roasted in sage & thyme butter served with sausage and cranberry stuffing wrapped in smoked bacon

(Allergens: dairy & gluten)

Or

Slow roasted beef rib on a bed of crushed root vegetables with a rich mushroom & shallot gravy

(Allergens: sulphites)

Or

Baked cod topped with spinach & Welsh rarebit

(Allergens: fish, dairy, mustard & crustaceans)

Or

Winter spiced butternut squash & cranberry filo pie with rich tomato & harissa sauce

(Allergens: Gluten, sulphites & nuts)

All of the above served with seasonal vegetables & roast potatoes

Or

The Coach House Bah Humburger:

Beef burger, carved turkey, Smoked bacon, creamy brie, pigs n blanket & sage stuffing served with chunky chips & cranberry dip

(Allergens: milk & gluten)

Before ordering please speak to a member of our staff if you have a food allergy or intolerance.