

SdA marketing
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Christmas Menu

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The Coach & Horses

Butcher's Race, Croxdale, Durham DH6 5JU
Tel: 01388 814484



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The
Coach
& Horses

Christmas Fayre

£15.00 per adult

A minimum of £5 non – refundable deposit is required at the time of booking and food must be pre-ordered before the date of the booking.

Christmas Fayre Menu not available on Sundays.

Starters

Homemade Cream of Mushroom Soup

Served with soft bloomer bread

Fan of Chilled Melon

Served with winter berry compote

Chicken, Bacon and Spring Onion in a Cream Sauce

Served with crostini

Main Course

A Choice of Meats from our Traditional Carvery

Served with home-made Yorkshire puddings and a selection of fresh seasonal vegetables and our own roast gravy

Vegetarian Options are always available upon request 

Desserts

Traditional Christmas Pudding

Served with brandy sauce and creamy custard

Chocolate Caramel Swirl Cheesecake

Served with vanilla ice cream

Winter Berry Pavlova

Served with chantilly cream

Tea or Coffee and Warm Mince Pies to Finish

 Suitable for Vegetarians. Items on this menu may contain nuts.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

Christmas Day

£60.00 per adult £30.00 per child under 12

A minimum of £10 non-refundable deposit per person is required at the time of booking and food pre-orders must be in at least one week before Christmas Day. Please arrive at 12pm, food to be served between 12.15 and 12.30pm. Last drinks orders will be 2.30pm.

A complimentary drink upon arrival

Starters

Traditional Chicken and Vegetable Broth

Served with spring onion dumpling and fresh bread

Individual Spinach and Feta Pastry

Served with fresh beetroot chutney and salad

Mini Sausage and Bacon Toad in the Hole

Served with our own homemade onion gravy

Fanned Avocado

Served on a bed of prawns and garnished with smoked salmon

Main Course

A Choice of Carvery Meats and Fresh Vegetables

Served with homemade Yorkshire puddings and our own roast gravy

Beef and Root Vegetable Stew

Served with leek dumpling and new potatoes

Garlic and Herb Crusted Pork Chop

Served on fluffy mash and our roast gravy

Cod Loin in a White Wine and Spinach Cream Sauce

Served with new potatoes and fresh vegetables

Desserts

Traditional Christmas Pudding

Served with brandy custard

Cheeseboard

Chef's selection of fine cheese and crispy crackers

Chocolate Brownie Cheesecake

Served with butterscotch sauce and vanilla ice cream

Triple Chocolate Layered Mousse

Served with sugary shortbread biscuits for dipping

Tea or Coffee and Warm Mince Pies to Finish