



— THE —  
**COACH**  
**HOUSE**  
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## **Sample Menu**

### *To Start*

Broccoli & Blue Cheese Soup  
Duck Liver Parfait, Onion Marmalade  
Beetroot Cured Salmon, Celeriac Remoulade

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### *The Main Event*

Local Lamb Cutlets  
Fondant Potatoes, Minted Pea Puree & Red Cabbage Compote

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### *To Finish*

Lemon Posset  
Banana & Baileys, Bread & Butter Pudding  
Honey Baked Figs with Ginger Cream

Please note, we source as much of our ingredients as we can through local suppliers. These include; R Carter & Sons (Butcher), DR Collins (Fish) Ltd, DR Bruce (Milk Retailer), Oxenrig Farm (Eggs), Farm to Freeze