

THE
COACH HOUSE
RESTAURANT



AT RAVENSTONE LODGE

DECEMBER 2018 MENU

Three Courses £32.50

Two Courses £28.50

STARTERS

Pan Fried Queen Scallops

with apple puree, bacon crumb & Balsamic syrup

Duck Leg Confit Ragu

with celeriac slaw & port syrup

Pickled Chargrilled Sprouts with Back Bacon Lardons

and a black pudding & wholegrain mustard dressing

Medley of Mushrooms (Wild, Grey & Pink Oyster, Portobello & Girelle)

with a House Rosé wine & The One Gin dressing, fresh chilli & crisp kale

Roast Cauliflower Soup

with a Montgomery Cheddar crouton

MAIN COURSES

Cod Fillet Wrapped in Sushi Nori Seaweed & Pancetta

with hot pineapple puree, beetroot & celeriac remoulade slaw

Turkey Fillet with a Cranberry, Guineafowl & Pheasant Farcie

with buttered Brussel Sprouts, a roast fondant potato & rich pan juices

Venison Haunch

with an artichoke puree, dauphinoise potatoes and a shallot & port sauce

Shallow Fried Panko & Truffle Crumbed Plaice

with buttered leaks and a white wine cream sauce

Baked Appleby Brie

with honey & walnuts, seasonal spiced bread & vegetable crisps

DESSERTS

Plum & Stewed Fruit Suet Pudding

with a brandy butter sauce

Chocolate Beetroot Cake

served with Cornish clotted cream

Tangerine & Lemon Posset

with a shortbread biscuit

English Lakes Ice Cream (Crushed Strawberry, Death by Chocolate & Vanilla)

(a choice of sauce on request)

Artisan Cheese Board (£3 supplement)

with walnuts, honey, pear compote and posh crackers