

Welcome to 'The Coach-House'

Since 1976 it has been our intention to provide gourmet dining at sensible prices using top quality fresh produce (local whenever possible). With the help of our established team of professional chefs, directed by Executive Chef de Cuisine David Dunn all these dishes are prepared and cooked in our own kitchens.

David has brought to the Godstone Hotel his artistry and skill and has created for the Coach-House Restaurant a menu of classical and innovative dishes, which can only enhance the surroundings and warm atmosphere of this old coaching house.

His expertise awaits you!

Silvio and I hope you enjoy dining with us ----- Bon Appétit!

*Cocinne House*

## APPETIZERS



FRENCH STYLE ONION SOUP	5.50
LOBSTER AND FENNEL BISQUE laced with Cognac and cream.	6.00
GALIA MELON PARADISE with seasonal fruits and berries, topped with mango fruit sorbet.	6.25
DUET OF SMOKED SALMON AND DUCK BREAST presented with a nest of rocket and endive leaves, honey and mustard dressing.	7.95
HOUSE PATÉ Chicken and duck livers blended with cream, garlic, Madeira syrup and Brandy studded with Madagascar green peppercorns, warm toast.	6.25
PRAWN COCKTAIL peeled prawns on a bed of crispy lettuce, topped with Marie Rose sauce.	6.25
PEAR, AVOCADO & ROQUEFORT SALAD Sweet pears and avocado with radicchio and rocket leaves, Roquefort dressing.	7.50
SCOTTISH SMOKED SALMON simply presented with muslin lemon.	8.25
DEVILLED CRAB finished in a English mustard scented paprika cream, served with mini savoury scones.	7.95
MEDLEY OF WOODLAND MUSHROOMS served in a puff pastry case, with a cream and sherry sauce.	7.45
SEARED SCALLOPS with caramelised red onions on a bed of rocket salad with raspberry vinegar dressing.	8.50
	As a main course 16.50
BRIE AND STRAWBERRY BEIGNET cooked golden in an oatmeal crumb, served with Cumberland sauce.	6.50
STUFFED MUSHROOM GRATIN filled with mussels, crabmeat and prawns glazed with light cream cheese sauce and a cheese crumble topping.	7.25



## FISH & SHELFISH

### GRILLED DOVER SOLE

with fresh lemon and parsley butter..

market price

### SHETLAND SALMON FILLET

poached, and served with Hollandaise sauce or sear grilled served with Béarnaise sauce.

13.95

### MONKFISH LOIN WRAPPED IN SMOKED SALMON AND NORI SEAWEEED

gently steamed, set on a sun sweet tomato and potato mash, sauced with a Cognac shellfish cream.

16.50

### SCAMPI 'GODSTONE'

Scampi tails cooked with fennel and leek finished in a light Asian sauce with banana and mango served with rice.

16.95

### PAN FRIED FILLET OF SEABASS

presented with couscous and a mango, bell pepper sweet chilli salsa.

15.95

## MAIN DISHES

### PAN ROASTED PEPPERED DUCK BREAST

carved and arranged with cherries, semi candied orange zest and a Port, maple syrup and fig contrast.

15.95

### PORK FILLET MEDALLIONS

sautéed and topped with a Parma ham and cheese gratin served with a sherry cream sauce, garnished with carrot crisps.

14.95

### CARVED RUMP OF LAMB

sauced with a rosemary, redcurrant Madeira essence.

17.95

### VEAL PAILLARD CAFÉ DE PARIS

flash grilled veal escalope presented with lemon, rosemary and Chefs secret recipe Bohemian herb spiced butter.

16.75

### BREAST OF CHICKEN VERONICA

cooked golden in a light almond crust served with a Muscat wine cream sauce with basil, grapes and honey drizzle.

13.95

### CHEF'S STEAK AND KIDNEY PUDDING

Tender pieces of steak and kidney cooked in Guinness.

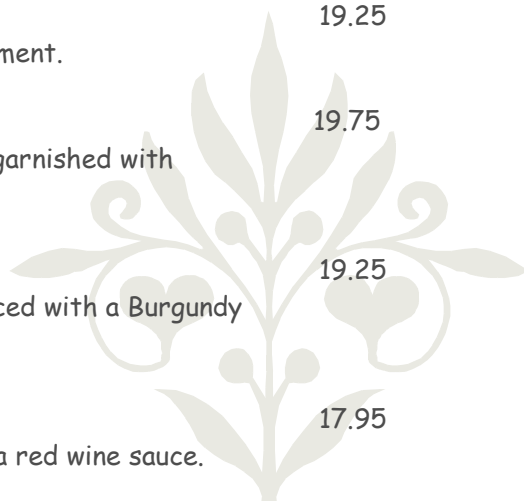
*~ Definitely for the Hungry ~*

15.95

*All main courses are served with market-fresh vegetables and potatoes of the day,  
- or a side salad if you prefer*

## FROM THE GRILL

<b>PRIME FILLET STEAK</b> cooked to your liking with grilled tomato and mushroom accompaniment.	19.25
<b>TOURNEDOS ROSSINI STYLE</b> Middle cut fillet steak sauced with a refined Madeira meatglaze, garnished with a foie gras paté crouton.	19.75
<b>MIGNON OF BEEF</b> carved fillet arranged on a pillow of creamed wild mushrooms, sauced with a Burgundy Brandy, green peppercorn contrast.	19.25
<b>RIB-EYE STEAK ST HELENE</b> topped with grilled bacon, asparagus and blue cheese served with a red wine sauce.	17.95



## FOR THE VEGETARIAN

<b>MUSHROOM RAVIOLI</b> finished in a smooth tomato, herb and Shitake mushroom salsa.	12.95
<b>ROAST PORTOBELLO MUSHROOM AND GOAT CHEESE GRATIN</b> set on a fresh tomato, kiwi salad and basil vinaigrette.	12.95

## HOUSE SPECIALITIES

*(cooked in the restaurant)*

<b>SCAMPI 'COACH-HOUSE'</b> jumbo scampi, onion, mushrooms, bacon and prawns, cooked in a white wine and tomato sauce, with a touch of cream, flamed in Brandy.	19.95
<b>STEAK DIANE</b> fillet steak, beaten, cooked with onion, mushrooms, mustard, and a dash of cream, flamed in Brandy.	19.95
<b>MONKEYGLAND STEAK</b> slices of prime fillet steak, cooked with onion, English mustard, white wine, a dash of Worcester sauce, and a touch of Tabasco.	19.95
<b>KIDNEYS FLAMBE</b> tender lambs kidneys sautéed in butter, a little cream, red wine and flamed in Brandy.	17.95



**EXTRA SIDE VEGETABLES AND DRESSED SALADS AVAILABLE** 2.95



Prices include VAT. However a discretionary 10% service charge will be added for parties of 10 or more

As far as can be ascertained, none of these dishes contains Genetically Modified material

Minimum charge of £12.95 for restaurant table service, snacks & sandwiches will be served in the lounge area