

CHRISTMAS FAYRE 2011

28th Nov ~ 31st Dec excluding Christmas Day, Boxing Day & New Year's Eve

PUMPKIN, GLAZED PARSNIP AND SWEET POTATO SOUP

FAN OF SEASONAL MELON WITH ORANGE, KIWI AND STRAWBERRY

laced with a spice scented mulled wine syrup

HOUSE PATE SERVED WITH MELBA TOAST and a port redcurrant jelly.

DEEP FRIED GOATS CHEESE

served with a sun sweet tomato compote, garnished with air dried parsnips

SALAMI, MORTADELLA AND KASLER HAM arranged with sweet and sour baby onions

SMOKED SALMON WITH MIXED LEAF, ROCKET AND BEETROOT SALAD, topped with mimosa egg.



ADVOCADO, MUSHROOM AND SHELLFISH GRATIN with prawns, mussels, scallops, salmon in a Thermidor cream and Parmesan glaze

ROAST FESTIVE TURKEY

with chestnut stuffing, chipolata, bacon and cranberry sauce

SLOW BRAISED SHOULDER OF LAMB

garnished with sweet and sour red cabbage, sauced with Madeira, rosemary and redcurrant pan juices.

PORK FILLET ESCALOPE

sautéed with apples, finished in a dry cider, Calvados cream sauce

ROAST CONFIT OF DUCK

oven roasted, sauced with spiced plum syrup and Kirsch laced cherries

AUBERGINE, TOMATO AND MOZZARELLA PASTRY PARCEL cooked golden in fine leaf pastry, sun blushed tomato, herbs, crème fraiche sauce, asparagus to garnish.

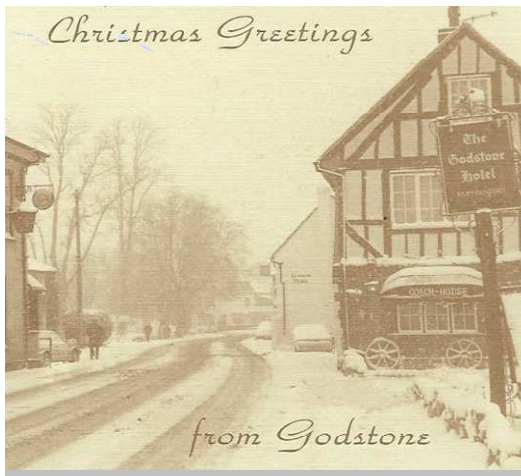


CHOICE OF PUDDINGS FROM OUR FESTIVE DESSERT MENU



CHRISTMAS CRACKERS

Lunch	£21.50 per person
Dinner	£23.50 per person
Saturday Dinner	£25.00 per person
Coffee	from £1.85 per person



A la carte menu always available, with the exception of Christmas Day, Boxing Day, New Year's Eve and New Year's Day



A vegetarian alternative is always available



**Corinne, Silvio and Staff
Wish you
A Merry Christmas
And
A Happy New Year 2012**

Christmas Day
Boxing day
New Year's Day

Lunch only
Lunch only
Lunch only

Prices include VAT. However a discretionary 10% service charge will be added for parties of 12 or more



Christmas 2011 at The Coach-House Restaurant



**The Godstone Hotel
The Green,
Godstone,
Surrey RH9 8DT
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CHRISTMAS DAY LUNCHEON

FAN OF MELON, PAPAYA AND EXOTIC FRUITS
presented with a spice scented mulled wine syrup

BLACK PUDDING WITH PEAR STILTON
AND BACON LARDONS
cooked golden in a fine pastry envelope
served with a ribbon of tomato ginger coulis.



SEARED TROUT FILLET
with a cognac, shrimp, mushroom mussel cream.



ROAST FESTIVE TURKEY
with chestnut stuffing, chipolata, bacon, roast gravy
and cranberry sauce

ROAST AGED SIRLOIN OF BEEF
flavoured with a thyme, maple syrup glaze, sauced with a
red wine shallot jus, garnished with Yorkshire pudding

MUSHROOM RAVIOLI
finished in a Gorgonzola, basil cream, garnished with walnuts
and fresh asparagus



LIGHTLY SPICED STICKY CHRISTMAS PUDDING
with brandy sauce

CHOCOLATE RUM FUDGE CAKE
studded with rum soaked raisins, covered with chocolate
ganache, served with a ribbon of vanilla Anglaise cream.

TARTE AU CITRON
with mixed winter berries and Limoncello reduction



COFFEE AND MINCE PIE
CHRISTMAS CRACKERS

£65.00 per person
(Children under 10 £32.50)



BOXING DAY &

NEW YEAR'S DAY LUNCHEON

SMOOTH WINTER VEGETABLE SOUP
topped with herb cream.

SALAMI, MORTADELLA AND KASLER HAM
arranged with sweet and sour baby onions

PRAWN, LEEK AND MUSHROOM VOL AU VENT
with a creamy, lobster cognac sauce.



FRUIT SORBET INTERLUDE



MEDALLION OF COD FILLET CAPRICE STYLE
topped with a golden herb crust, garnished with meunière
Banana and a piquant mango shallot jus lie.

ROAST BEEF VIGNERONNE STYLE
carved and sauced with shallots, Shitaki mushrooms and grapes
in a light red wine meat glaze.

ROAST SUPREME OF GUINEA FOWL
resting on a black pudding, garlic potato mash, coated with a
Café de Paris, Madeira jus

SPINACH AND RICOTTA TORTELLONI
in a mild garlic cream, with chives
and sweet red pepper caviar.



CHOICE OF PUDDINGS FROM OUR FESTIVE DESSERT MENU



MINCE PIE

CHRISTMAS CRACKERS

£25.00 per person

Coffee from £1.85

Prices include VAT. However a discretionary 10% service
charge will be added for parties of 12 or more



NEW YEAR'S EVE



GAME TERRINE WITH VENISON, PIGEON AND PHEASANT
studded with candied orange and soft green pepper corns,
resting on a Port blueberry conserve, melba toast

SMOKED CHICKEN BRULE
WITH CARAMELISED BRUNOISE ONION
served warm with garlic and herb cheese straws



FILLET OF SEABASS WITH BUTTERED JULIENNE VEGETABLES
resting on creamy parsnip mash and
feathered with saffron and Pernod butter sauce.



REFRESHING FRUIT SORBET INTERLUDE



BEEF FILLET MEDALLIONS WITH WILD MUSHROOMS
marinated in Whisky, honey and thyme, sautéed in brown butter,
sauce with a medley mushroom meat glaze.

BREAST OF PHEASANT WITH GIN AND JUNIPER BERRIES
cooked in café au lait sauce with apples, artichokes and baby onions,
dressed on a fondant potato.

CANNELLONI OF CHAR GRILLED VEGETABLES
AND GOATS CHEESE
oven baked in Parmesan white wine cream, stewed vine tomatoes and
asparagus to garnish.



BRANDY SNAP BASKET WITH SLICED SOFT FRUITS
topped with Amaretto ice cream, set on a rich fudge sauce

STRAWBERRY MINT CHEESECAKE
served with a ribbon of strawberry coulis,
chocolate dipped strawberry garnish.

ENGLISH AND CONTINENTAL CHEESE
with grapes and celery



COFFEE AND PETIT FOURS

HAT & NOVELTIES

£59.00 per person

