

Served From 12pm till 2:30pm

To Start choose from:

King Prawn and Crab cocktail bound in a Marie Rose sauce, on a bed of rocket and lightly dusted with Smoked Paprika. Served with Crusty Bread.

Herb and Pepper crusted creamy brie wedge with seasonal leaves and a Date & Apple Spiced chutney.

Mushrooms flamed in brandy a finished with a herb, garlic and cream sauce.

Homemade Broccoli and Stilton soup, drizzled with Fresh Cream.

Served with Croutons.

For mains choose from:

Prime moist free-range roast Norfolk Turkey with chipolatas, stuffing, roast potatoes & seasonal vegetables.

Roast Scottish twenty one day matured Sirloin of Beef with Yorkshire pudding & a rich Beef stock gravy laced with port wine.

Salmon steak lightly dusted with herbs & drizzled with lemon juice.
Served with wilted spinach topped with Champagne and chive butter sauce.

Sage Pancakes filled with Chestnuts and Vegetables bound in a Rosemary & honey cream sauce.

For dessert choose from:

Christmas pudding with Brandy Sauce
Chef's special Sherry trifle
Cheese board with biscuits, Grapes, celery stick & sliced Apple

Then enjoy mince pies, Chocolates and fresh Filter Coffee.

All for £75.00
To book please telephone 01604 880329
Or email:
info@coachandhorsesbrixworth.co.uk