

Christmas Fayre 2017

1st ~ 31st Dec excluding Christmas Day, Boxing Day & New Year's Eve

Leek & Potato Soup, Mint Cream Infusion

Mixed Melon, Lime & Basil Ice Cream, Honey Syrup

Duck Liver and Orange Pâté, Pear, Apple & Brandy Chutney, Melba toast

Gravlax of Salmon, Smoked Mackerel, Winter Leaves, Horseradish Crème Fraiche

Grilled Goats Cheese, Beetroot Salad, Black Olive Dressing, Puff pastry Fennel Stick

Italian Platter, Parma Ham, Napoli Salami, Mini Mozzarella, Basil Pesto



Roast Turkey, Cranberry & Chestnut Stuffing, Bacon Chipolata and Cranberry Sauce

Grilled Cod, Mushroom & Prawns Cream Sauce

Slow braised Pulled Leg & Shoulder of Lamb, Caramelised Baby Onions, Chickpea Purée, Garlic & Rosemary Lamb Jus

Tender Loin of Pork, Apricot Stuffing, Applesauce

Confit of Duck Leg, Brandy & Grand Marnier laced Morello Cherries, Veal Jus

Mixed Roasted Vegetable, Mascarpone & Ricotta Crêpe Roulade, Béchamel Sauce, Parmigiano Basket, Blushed Tomatoes



Traditional Christmas Pudding, Brandy Sauce

Panettone Bread & Butter Pudding, Vanilla Anglaise

Vanilla Cream Profiteroles, Hot Chocolate Sauce, Vanilla Ice-Cream

Festive Coupe, Hazelnut Gelato, Toffee Pudding Pieces, Meringue, Marshmallow, Chantilly Cream

Raspberry Cheesecake Pot

Stilton, Brie & Lancashire Bomb, Celery, Grapes & Crackers
Pear Marmalade £2.50 supplement



Christmas Crackers

Lunch & Dinner **£23.50 per person**

Saturday Dinner **£26.00 per person**

Coffee **from £2.00 per person**

Prices include VAT. However a discretionary 10% service charge will be added for parties of 6 or more



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
&
A Happy New Year 2018**



Christmas Day

Lunch only

Boxing day

Lunch only

New Year's Day

Lunch only



Pre-order is required for Christmas Day, Boxing Day, New Year's Eve and New Year's Day and all parties of 15 guests or more



Christmas 2017 at The Coach-House



**The Godstone Hotel
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Christmas Day Luncheon

Boxing Day & New Year's Day Luncheon

New Year's Eve

Mixed Melon, Winter Berries, Marsalla Wine Syrup

Grilled Goats Cheese, Caramelised Walnuts, Mixed Leaves Salad, Puff Pastry Fennel Stick

Gravlax Salmon, Avocado Salad, Dill & Dijon Mustard Dressing



Seared Salmon Trout, Crayfish, Saffron & Cognac Cream Sauce



Roast Turkey, Cranberry & Chestnut Stuffing, Bacon Chipolata and Cranberry Sauce

Aged Roast Sirloin of Beef, Muscat Grapes, Smoked Pancetta, Baby Onions, Rich Red Wine Sauce & Yorkshire Pudding

Mixed Roasted Vegetable, Mascarpone & Ricotta Crêpe Roulade, Béchamel Sauce, Parmigiano Basket, Blushed Tomatoes



Traditional Christmas Pudding, with Brandy sauce

Vanilla Cream Profiteroles, Hot Chocolate Sauce, Vanilla Ice-Cream

Strawberry Mille Feuille



Coffee & Mince Pie

Christmas Crackers

£65.00 per person

Children £32.50



Price includes VAT. However a discretionary 10% service charge will be added to your bill

Leek & Potato Soup, Mint Cream Infusion

Button Mushroom Gratin, Garlic, Stilton, Crispy Bacon

Smoked Salmon, Avocado Salad, Dill & Dijon Mustard Dressing

Duck Liver and Orange Pâté, Pear, Apple and Brandy Chutney, Melba toast



Lemon Sorbet, Crème de Menthe Liqueur



Grilled Cod & Tiger Prawns, Mushroom Cream Sauce

Roasted Aged Sirloin of Beef, Yorkshire Pudding, Roast Gravy

Slow braised Pulled Leg & Shoulder of Lamb, Caramelised Baby Onions, Chickpea Purée, Garlic & Rosemary Lamb Jus

Escalope of Turkey, Avocado & Monterey Jack Cheese, Veal Jus

Wild Mushroom & Mascarpone Cream Risotto (Scented Truffle Oil)



Desserts from Christmas Fayre Menu - see overleaf



Mince Pie

Christmas Crackers

£29.50 per person

Coffee from £2.00



Price includes VAT. However a discretionary 10% service charge will be added to your bill

Mixed Melon, Feta Cheese, Honey Dressing

Parma Ham, Avocado, Beetroot, Marinated Butternut Squash Salad, Grain Mustard Dressing



Mushroom & Ricotta Ravioli, Butter & Sage



Trio of Salmon, Cod & Smoked Haddock, Watercress, Almond, Crème Fraiche, Butter, Lime, Capers



Carved Beef Fillet, Balsamic Vinegar, Rich Madeira & Truffle Sauce

Confit of Duck Leg, Brandy & Grand Marnier laced Morello Cherries, Veal Jus

Roast Pork Fillet, Smoked Pancetta, stuffed with Mozzarella, Fresh Basil, Blushed Tomato, Puff Pastry, Sherry Sauce

Mixed Roasted Vegetable, Mascarpone & Ricotta Crêpe Roulade, Béchamel Sauce, Parmigiano Basket, Blushed Tomatoes

Our Main Courses are served with French Beans and Pomme Parisienne



Crème Brulée & Hazelnut Gelato Profiteroles Duet, Hot Chocolate Sauce

Tarte Fine aux Pommes, French Style Thin Apple Tart, Vanilla Ice-Cream



Stilton, Brie, Lancashire Bomb, Celery, Grape, Pear Marmalade, Walnut Bread



Coffee & Petit Fours

Hat & Novelties

£59.50 per person



Price includes VAT. However a discretionary 10% service charge will be added to your bill