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THE COAL SHED

FESTIVE SET MENUS

Charcuterie
800 800 900
700 800 900
800 800 11kg
Pâtisserie
600 700 900
700 700 900
Bûche de Noël
600 700 800
600 700 800
600 700 800

THE COAL SHED

FESTIVE MENU 55PP

STARTERS

Pink Pepper Beef Crudo

Tempura Maitake Mushroom, Pickled Australian Pearl Shallot, Tarragon & Black Winter Truffle Emulsion

West Coast King Scallop 'Waldorf'

Celeriac Remoulade, Pickled Walnut, Nashi Pear

Clay Pot Baked Heritage Beetroots (vg)

Roasted Tahini, Pomegranate, Winter Radicchio

MAINS

Bedlam Celeriac (v)

Blood Orange & Tamarind Butter

Robata Grilled Monkfish

Soft Winter Leaf & Pickled Radish Salad

Clay Oven Roast Butterball Turkey

Guanciale, Cobnut & Snowberry Glaze

45 Day Salt Aged Sirloin of English Heritage Beef 200g

Malt Beer Rotisserie White Onions, Béarnaise

All Mains Served With

Garlic & Thyme Roasted Russet Burbank Potatoes, Baked Winter Squashes & Sweetheart Cabbage, Pigs in Blankets, Country Sage & Nut Stuffing

DESSERT

Black Forest Namalaka

Folex Farm Cherries, Tonka Bean Cake

Christmas Pudding Crème Brûlée

Scottish Shortbread

Selection of Artisan Gelato & Sorbets (vg)

(v) Vegetarian (vg) Vegan

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

THE COAL SHED

EVENTS MENU 70PP

STARTERS

Pink Pepper Beef Crudo

Tempura Maitake Mushroom, Pickled Australian Pearl Shallot, Tarragon & Black Winter Truffle Emulsion

West Coast King Scallop 'Waldorf'

Celeriac Remoulade, Pickled Walnut, Nashi Pear

Clay Pot Baked Heritage Beetroots (vg)

Roasted Tahini, Pomegranate, Winter Radicchio

Josper Roasted Obsiblu Prawns Pil Pil

Garlic, Virgin Olive Oil, Chilli

MAINS

Bedlam Celeriac (v)

Blood Orange & Tamarind Butter

Robata Grilled Monkfish

Soft Winter Leaf & Pickled Radish Salad

Sussex Lobster Thermidor

Soft Winter Leaf & Pickled Radish Salad

Clay Oven Roast Butterball Turkey

Guanciale, Cobnut & Snowberry Glaze

45 Day Salt Aged Sirloin of English Heritage Beef 200g

Malt Beer Rotisserie White Onions, Béarnaise

All Mains Served With

Garlic & Thyme Roasted Russet Burbank Potatoes, Baked Winter Squashes & Sweetheart Cabbage, Pigs in Blankets, Country Sage & Nut Stuffing

DESSERT

Black Forest Namalaka

Folex Farm Cherries, Tonka Bean Cake

Christmas Pudding Crème Brûlée

Scottish Shortbread

Selection of Artisan Gelato & Sorbets (vg)

Selection of Artisan French & British Cheeses

Mustard Fruits, Biscuits, Pear & Chilli Chutney

(v) Vegetarian (vg) Vegan

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THE COAL SHED

FEASTING MENU 85PP

STARTERS

Empanadas

Smoked Beef Short Rib, Manchego, Jalapeño Mayonnaise

Pink Pepper Beef Crudo

*Tempura Maitake Mushroom, Pickled Australian Pearl Shallot,
Tarragon & Black Winter Truffle Emulsion*

Robata Grilled Bluefin Tuna

Kohlrabi, Sesame, Avocado, Wasabi Dressing

36 Hour Fermented Local Sourdough

English Butter, Smoked Maldon Sea Flakes

Clay Pot Baked Heritage Beetroots (vg)

Roasted Tahini, Pomegranate, Winter Radicchio

Josper Roasted Obsiblu Prawns Pil Pil

Garlic, Virgin Olive Oil, Chilli

MAINS

Bedlam Celeriac

Blood Orange & Tamarind Butter

Robata Grilled Monkfish

Soft Winter Leaf & Pickled Radish Salad

Clay Oven Roast Butterball Turkey

Guanciale, Cobnut & Snowberry Glaze

Porterhouse of Irish Heritage Beef 1kg

Malt Beer Rotisserie White Onions, Béarnaise

All Mains Served With

*Garlic & Thyme Roasted Russet Burbank Potatoes, Baked Winter Squashes & Sweetheart Cabbage,
Pigs in Blankets, Country Sage & Nut Stuffing*

DESSERT

Black Forest Namalaka

Folex Farm Cherries, Tonka Bean Cake

Christmas Pudding Crème Brûlée

Scottish Shortbread

Selection of Artisan French & British Cheeses

Mustard Fruits, Biscuits, Pear & Chilli Chutney

Selection of Artisan Gelato & Sorbets (vg)

(v) Vegetarian (vg) Vegan

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THE COAL SHED

VEGAN MENU 50PP

STARTERS

Miso Aubergine

Crispy Shallots, Toasted Sesame

Firecracker Cauliflower

Shishito Chilli, Black Sesame, Green Onion

Clay Pot Baked Heritage Beetroots

Roasted Tahini, Pomegranate, Winter Radicchio

MAINS

Bedlam Celeriac

Blood Orange & Tamarind Butter

Wild Mushroom & Winter Pumpkin Wellington

Puff, Wild Sage, Crispy Shallots

All Mains Served With

*Garlic & Thyme Roasted Russet Bank Potatoes, Baked Winter Squashes & Sweetheart Cabbage,
Devil on Horseback, Country Sage & Nut Stuffing*

DESSERT

Selection of Artisan Sorbets

Seasonal Fruit

Baked Apple & Lemon Crumble

Vegan Vanilla Ice Cream

Avocado & Black Cherry Namalaka

Cacao, Vanilla, Burnt Cherry

(v) Vegetarian (vg) Vegan

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