



The Coach & Horses



December 2008 Evening Menu

Starters

- Homemade leek & potato soup with crispy croutons & cream £3.95
- A terrine of four cheeses with red onion marmalade and crusty bread £4.95
- Baked field mushroom stuffed with chorizo & bacon drizzled with a balsamic dressing £4.95
- Salmon & coriander fishcakes with a sweet chilli dip £4.95
- Pan-fried chicken livers in cream with a hint of chilli served on a garlic crouton £4.95
- Baked beef tomato stuffed with goats cheese, olives and basil £4.95
- Tiger prawns coated in lemon mayo served on a bed of green salad £5.25

Main courses

- Spinach & ricotta cannelloni in a tomato & basil sauce £10.95
- Beer battered cod served with hand cut chips and tartare sauce £12.75
- Oven baked organic salmon supreme with a honey, orange and wholegrain mustard glaze £13.95
- Free-range chicken breast with blue cheese & garlic sauce with roasted cherry tomatoes £12.95
- Roast lamb shank with Shrewsbury sauce served on a bed of braised cabbage £14.50
- Pork Medallions with caramelized banana shallots in a brandy & cream sauce £13.95
- Traditional Roast Turkey & Trimmings & Roast Potatoes £10.95
- Well-hung Shropshire Sirloin Steak with Garlic Butter or Cracked Black Pepper Sauce, Homemade Chips & Onion Rings £16.95

Desserts

- Christmas pudding soaked in brandy and served with warm rum sauce
- Chocolate coated raspberry meringue with whipped cream
- Sherry and fruit trifle with whipped cream
- Traditional apple & cinnamon strudel served with custard
- Chocolate & orange torte served with whipped cream
- Baileys cheesecake with pouring cream and fresh strawberries
- A selection of cheese and biscuits.

All desserts £3.95
Tea & coffee £1.30

Prices and dishes correct as of 01.07.08. but may be subject to fluctuation and availability