



Coast Restaurant Festive Party Nights

As the twinkling lights guide you to our grand entrance, you'll be greeted with a warm smile and a sparkling arrival drink, setting the tone for an unforgettable night. Savour the taste of our exquisite gourmet cuisine, expertly prepared by our distinguished chefs, whilst enjoying the richly festive atmosphere. Let loose on the dancefloor as our resident DJ spins a mix of classic and contemporary hits to keep you dancing until midnight.

We have parties on the following dates: 5th, 6th, 12th, 13th, 19th and 20th December at £58.00pp

Arrival is 7:00pm for sit down at 7:20pm

Starters

Spiced carrot and parsnip soup (ve | v | gf | df | ef | nf)

Pressed chicken, ham and apricot terrine, chutney and ciabatta toast (ef | df | nf)

Smoked mackerel and horseradish pâté, cucumber chutney and rye bread toast (ef | nf)

Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blankets, roast potatoes, Brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (gf | ef | nf)

Lemon and dill baked salmon fillet, roasted baby potatoes, creamed leeks and spinach, parsley oil (gf | ef | nf)

Polenta and roasted vegetable terrine, confit cherry tomatoes, Tenderstem broccoli (ve | v | gf | df | ef | nf)

Desserts

Christmas pudding with brandy sauce (v | ef | Can be gf and ve)

Baked chocolate cheesecake with white chocolate sauce and raspberries (v | nf)

Meringue nest filled with Chantilly cream and mulled fruit compote (v | gf | nf)

Please note that this menu is subject to change without prior notice.

V- Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free | EF - Egg Free | NF - Nut Free

