



# MERRY *Christmas*

*The Coach*  
— at Edenfield —





Dearest Guests,

**Gather your loved ones and indulge in style this Christmas with a delicious range of freshly prepared dishes from our Festive and Special Day menus.**

Whether you are planning the perfect Festive get-together, Christmas day celebration or even a staff Christmas Party, we will make sure that each moment is truly memorable.

Following the great success of Christmas Day 2024 we are once again offering all our guests the option to dine at an hour convenient to yourselves, between 12pm and 4pm. Each table will be allocated a three-hour dining period in which to enjoy yourselves, get merry and celebrate the most wonderful time of the year. All sitting times will be allocated on a first come – first served basis as we only have limited availability on the hour, every hour.

Overleaf you will find this year's menu along with our festive drinks packages and a pre-order form. For all our guests dining with us on Christmas Day we will require pre-orders to be submitted to us by Monday, December 1<sup>st</sup>. This is to include any sought-after drinks packages.

We are asking all guests to provide a deposit of £10 per person upon making your reservations to secure your table at the desired time. Christmas Day revellers are asked to provide full payment no later than Monday 1<sup>st</sup> December, along with the choice of dishes for each guest.

If you have any questions regarding booking, the menu, any allergens or intolerances please do not hesitate in giving the venue a call to speak with a member of the team. Alternatively, you are welcome to drop us an email and we will get back to you at our earliest opportunity.

As always, on behalf of the whole team here at The Coach at Edenfield, we wish you all Happy Holidays, a Merry Christmas & Prosperous New Year and look forward to making your experiences memorable.

With warmest regards,

**Dan Wilcock & Marc Beeston**  
Publicans





## Christmas Day 2025

Sittings are on-the-hour between 12pm and 4pm on Thursday 25<sup>th</sup> December. Please choose one dish from the Entrée, Main and Dessert courses below:

### Amuse Bouche

Spiced Parsnip Velouté, Warm Parsnip Crisp + Chive

(V)(gf)

### Entrée

Chicken Liver Parfait, Choux Bun, Orange & Rhubarb Chutney,  
Rhubarb Gel + Pistachio Cracker

Torched Mackerel Fillet, Goats Cheese Pannacotta, Spiced Beetroot,  
Candied Walnuts + Poached Raisins

(gf)

Ham Hock & Pineapple Terrine, Crispy Hens Egg, Piccalilli +  
Caramelized Cauliflower

(gf available)

Pan Roasted Root Vegetables, Spiced Parsnip Puree, Chestnut Ragu,  
Pickled Pear + Chive Crumbs

(vegan)

### Main

Roast Turkey, Garlic Roast Potatoes, Creamed Mashed Potato, Braised and Roasted Carrots &  
Parsnips, Chestnut Stuffing, Buttered Cabbage & Sprouts, Giant Yorkshire Pudding, Pigs in  
Blankets + Rich Pan Gravy

(gf available)

Nut Roast, Garlic Roast Potatoes, Caramelized Root Vegetables, Wilted greens + Rich Pan Gravy

(vegan)

Roast Sirloin of Beef, Brittle Layered Potatoes, Mushroom Duxelle, Glazed Carrots, Truffle  
Emulsion + Béarnaise Sauce

(gf)

Pan Roasted Sea Bass Fillet, Crushed New Potatoes, Tenderstem, Broccoli Purée + Lemon &  
Crayfish reduction

(gf)

### Dessert

Traditional Christmas Pudding + Brandy infused Crème Anglaise

(V)

Spiced Chocolate Orange Crème Brûlée + Homemade Shortbread

(gf available) (V)

Baileys Cheesecake + Espresso Ice Cream

(V)

Trio of Cheeses, Tomato Chutney, Grapes, Pickled Onions + Garlic Crostini

(V)

Mulled Poached Pear, Savory Granola, Coconut Ice Cream + Coco Syrup

(gf)(vegan)

**Fresh Coffee + Truffle**

**£119.95 per person**



## Children's Christmas Day Menu 2025

Please choose one dish from the Entrée, Main and Dessert courses below:

### Amuse Bouche

Crispy Garlic, Parmesan & Herb Potato Skins + Warm Garlic Butter (V)

### Entrée

Festive Cheesy Garlic Bread - Mozzarella, Brie, Cranberry (V)

Tomato + Basil Soup (vegan) (gf available)

Chicken Liver Parfait, Choux Bun, Orange & Rhubarb Chutney,  
Rhubarb Gel + Crusty White Bloomer (gf)

### Main

Roast Turkey Breast, Chestnut Stuffing, Roasted Baby Vegetables, Brussel Sprouts, Pigs in Blankets,  
Giant Yorkshire Pudding, Roast Potatoes, Creamed Mashed Potatoes + Gravy (gf available)

Roast Sirloin of Beef, Brittle Layered Potato, Mushroom Duxelle, Glazed Carrots + Gravy (gf)

Nut Roast, Garlic Roast Potatoes, Caramelized Root Vegetables, Wilted greens + Rich Pan Gravy (vegan)

Tempura Fish Goujons, Crushed New Potatoes, Tenderstem, Garden Peas + Tartare Sauce

### Dessert

Traditional Christmas Pudding + Crème Anglaise (V)

Vanilla Cheesecake, White Chocolate Sauce + Vanilla Ice Cream (gf)(V)

Toffee Apple Crumble Sundae (gf)(V)

### Babycino + Truffle

£59.95 per child

Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptions do not include all ingredients. Full allergen information will be available from October to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances or you require our allergen information please let us know before booking and at the time of your visit. (V) = made with vegetarian ingredients. (vegan) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. (gf) = made without gluten. If you require more information, please ask your server. Fish dishes may contain small bones. Please note all menus are subject to change.



No meal is complete without a tippie (or two), so why not choose from one of our fantastic festive drinks packages below. It is Christmas after all!

All packages are based on **four** people sharing and are exclusively available by pre-order.

**Christmas Amber Package:** £120 (£30 per additional person)

- 24 bottles of Hawkstone IPA 330ml or 12 bottles of Hawkstone Cider 500ml
- Bottle of Prosecco

**Christmas Silver Package:** £140 (£35 per additional person)

- Four Sparkling Gin cocktails on arrival
- Four Tarquin's Gin + Fentimans Tonics; choose from Rhubarb & Raspberry, Strawberry & Lime, Blood Orange or British Blackberry Gin accompanied with Premium Indian Tonic, Low Calorie Tonic, Pink Grapefruit Tonic, Ginger Beer or Ginger Ale.
- Bottle of Prosecco
- One bottle of Chardonnay or Merlot

**Christmas Gold Package:** £175 (£42 per additional person)

- Four Sparkling Gin cocktails on arrival
- Four Tarquin's Gin + Fentimans Tonics; choose from Tarquin's Cornish Dry, Rhubarb & Raspberry, Strawberry & Lime or British Blackberry Gin accompanied with Premium Indian Tonic, Low Calorie Tonic, Pink Rhubarb Tonic, Elderflower Tonic, Ginger Beer or Ginger Ale.
- Bottle of Prosecco
- Bottle of Sauvignon Blanc or Malbec
- Four liqueur coffees

**Christmas Platinum Package:** £225 (£50 per additional person)

- Bottomless Prosecco \*
- One bottle of Premium Marlborough Sauvignon Blanc or Amarone
- Four liqueur coffees

Each package is based on 4 people sharing and only available if pre-ordered 7 days in advance when dining on Christmas Day or when selecting our festive menu throughout the month of December. Each bottle of wine or prosecco will be ready on your table ahead of your arrival. All our ales and gins will be served when requested to ensure the finest & freshest drops. By pre-ordering a drinks package you are declaring that you are 18 years of age or over. Management reserves the right to cancel a drinks package at any time in the case of irresponsible drinking. \*Bottomless Prosecco for a maximum time of 90 minutes.