COUL HOUSE HOTEL
Deliciously Relaxing

Christmas Banquet Menu
2025 Festive Season

Two Course £38.00
Three Courses £48.00

Mildly Spiced Pumpkin Soup Soup
Scented with coconut milk, caraway and dill

Porter and Beetroot Cured Salmon
Garnished with beetroot and dill potato salad and a caramelised apple vinaigrette

Rillettes of Pork
Served with pickled red cabbage laced with raisins and an apple salad with grain mustard

Catch of The Day ~ Changes Daily

Traditional Christmas Turkey
Served with sausage meat stuffing, jolly boys, seasonal vegetables,
roast potatoes, cranberry sauce, and natural gravy

Roast Portobello Mushroom
Stuffed with an Italian style Butternut Squash Ragout
topped with gratinated brie served with a hot and sweet and sour potato dressing

Christmas Pudding
Served warm with vanilla ice cream and warm brandy scented crème anglaise

Vanilla Creme Brule
Served with Shirley Temple syrup and Anzac biscuits

Coul Sticky Toffee Christmas Mess
Vanilla ice cream, treacle yogurt, toffee pudding crumbs
smothered in a toffee dressing