





# THREE COURSE MENU

*Please choose one from each course.*

£39.95  
per person

## CHOICES OF STARTERS

### *Soup*

Curried Parsnip

Broccoli & Stilton

Creamed Cauliflower

French Onion with Melted Cheese Croutons

Roast Red Pepper & Tomato

Cream of Mushroom & Tarragon

Italian Minestrone

Tomato & Basil

### *Our Chefs Homemade Starters*

Coachman Prawn & Smoked Salmon Cocktail

Pressed Ham Hock Terrine With homemade Piccalilli

Chicken Liver Pate with Homemade Chutney & Toasted Sour Dough

Herb & Garlic Creamed Button Mushrooms with Toasted Ciabatta

Marinated Plum Tomato & Mozzarella Salad with Pesto Dressing

Chilled Ogen Melon with Parma Ham

Smoked Haddock & Dill Fishcake with Grain Mustard Cream Sauce

Pressed Corn Fed Chicken & Hock Terrine with Homemade Chutney

Smoked Mackerel & Crayfish Salad

Smoked Chicken Caesar Salad with Parmesan Shavings

Avocado & Prawns with Marie Rose Sauce

## CHOICES OF MAIN COURSES

*All served with Roast and Mashed Potato, Seasonal Vegetables  
and Yorkshire Pudding*

### *Traditional Roasts from our Carvery*

Roast Glaves Topside of Beef

Roast Leg of Lamb

Roast Local Turkey with Pigs in Blankets and Sage & Onion Stuffing

Roast Loin of Pork with Apple Sauce

Roast Half of Chicken with Chipolata Sausage & Bread sauce

### *Our Chefs Main Course*

Slow Braised Lamb Shoulder with Rosemary and Red Wine Sauce

Breast of Chicken with Port Wine and Stilton Sauce

Fillet of Whitby Salmon with Prawn and White Wine Sauce

Slow Braised Beef Feather Blade with wild Mushroom and Red Wine Shallot Sauce

Roast Saddle of Glaves Lamb Stuffed with Rosemary and Apricots

Glaves Pork Sausages with Mashed Potato & Seasonal Vegetables

Slow Braised Shank of Lamb with Red Wine & Veg Rosemary Sauce

Saute Chicken Coq au Vin with Vegetables and Potatoes



## *Vegetarian Main Course*

Vegetarian Sausage with Leek Mash and Roast Veg & Vegetarian and Gluten Free Onion Gravy

Mushroom Stroganoff with Braised Basmati Rice

Vegetable Lasagne with Garlic Bread and Salad

Red Pepper, Bean and Aubergine Chilli with Wild Rice and Crème Fraîche

Broccoli & Cauliflower Pancake with New Potatoes and Seasonal Salad

Cheese and Onion Pie with Hand Cut Chips, Carrots and Peas

Thai Vegetable Curry with Noodles

Yorkshire Pudding with Veggie Sausage, Roast potatoes, Onion Gravy and Seasonal Vegetables

Mushroom and Spinach Lentil burger with Tomato Chutney and Sweet Potato Fries

Cauliflower Cheese & Broccoli Cottage Pie with Wilted Spinach and Roast Carrots

## *Sweets*

Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream

Treacle Sponge and Custard

Summer Berry Pavlova with Strawberry Sauce & Chantilly Cream

Tangy Lemon Tart with Lemon Sorbet

Rich Chocolate Tart with Chocolate Orange Ice Cream

Tangy Lemon Posset with compote of Summer Berries

Vanilla Crème Brulee and homemade Shortbread

Cookie Dough Cheesecake and White Chocolate Ice Cream

Salted Caramel Cheese Cake with Pistachio ice Cream

Chocolate Fudge Cake with Vanilla Ice Cream

Passion Fruit & White Chocolate Cheesecake with Passion fruit Sorbet

Traditional Profiteroles with warm Chocolate Sauce and Chantilly Cream

# BUFFET MENU

*A choice of four buffet styles.*

Sweet & Sour Prawns  
Selection of Open Sandwiches  
Warm Selection of Quiches  
Selection of Pizza Slices  
Scotch Eggs  
Turkish Chicken Kebab  
Glaves Pork Pie  
Hand Cut Chips

*£12.50 per person*



Slow Braised Beef Bourguignon  
Sliced Home Cooked Ham  
Rare Beef  
Sea food Cocktail  
Turkish Lamb Kebab  
Herb & Parmesan Crumbed Chicken Goujons  
Rice Salad  
Buttered New Potatoes  
Coleslaw  
Dressed Mixed Leaf Salad  
Tomato and Red Onion  
Veg Wellington

*£25.95 per person*

Sliced Home cooked Ham  
Sliced Rare Cooked Beef  
Selection of Quiches  
Southern Fried Chicken Goujons  
Spicy Turkish Lamb Kofta in Tomato Sauce  
Chopped Tossed Mixed Salad  
Roast Baby New Potatoes

*£15.95 per person*



Poached Whitby Salmon  
Prawns and Smoked Salmon  
Roast Sirloin of Glaves Beef (rare)  
Roast Crown of Local Turkey  
Honey Glazed Gammon  
Turkish Chicken Guvec  
Beef Bourguignon  
Thai Green Veg Curry with Rice  
Warm Roast Baby New Potatoes  
Rice Salad  
Waldorf Salad  
Creamy Coleslaw  
Tomato And Red Onion

*£32.95 per person*

## HOT BUFFET MENU

*Please choose any four from the selection below.*

Yorkshire Puddings filled with Rare Roast Beef  
with Red Onion Jam & Gravy

Mini Fish And Chips

Glaves Pork Pie or Steak & Ale Pie  
with Mushy Peas, mint & Gravy

Spicy Lamb Kofta's in Tomato Sauce

Selection of Turkish Kebab's  
with Wraps & Garlic Mayo

BBQ Pulled Pork  
with Soft Bread Bun & Apple Sauce

Chicken Tikka Masala  
with Mushroom Pilau Rice

Chilli Beef Nacho's  
with Melted Cheese & Sour Cream

Glaves Sausage, Bacon and Chip Butties

Chilli Con Carne with Braised Rice

Beef Bourguignon with Braised Rice

Parmesan Crumbed Chicken Filled Burgers  
with tomato Mayonnaise

Ham Hock with Broccoli Mac 'n' Cheese

*£5.95 per person*

## DRINKS PACKAGE

### Table Wine

Red, White, Rosé and Prosecco  
*from £15.95 per bottle*

### Toast

Prosecco  
*£4.00 per glass*

### Drinks on Arrival

Port, Sherry, Prosecco, Cherry Brandy  
*£4.00 per glass*

## INCLUDED

Marquee

Table Covers (white)

Centre Table Arrangement

Cake Stand and Knife

Top Table for 12 persons  
with white covers and Table Arrangement

Drinks and Music Licence until 1am

Unlimited Consultations with our planners

Guest Table Plan

### EXTRA'S

Music (Live or DJ) in the Carriage Room

Guest Bedrooms at Wedding Discount Rates

Colour Scheme for Table Covers,  
Napkins and Flowers

Reception Place Cards

**TERMS:** 10% non-refundable deposit required when booking. Payment in full required 28 days prior to function/event.

PLEASE CONTACT US FOR  
MORE INFORMATION

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