



COATES HOUSE

EAT • DRINK • BE MERRY



FESTIVE MENU 2026

Pre-Order Form

*Good
Food
Brighter
Gatherings* ♥

Please complete and return this form with your £5 per person non-refundable deposit to confirm your booking. Thank you!

Name: _____ Date of Booking: _____
Contact Number: _____ Time: _____
Email: _____ Number of Guests: _____

Please tick your choices and indicate the number of each dish required.

STARTERS	QTY	MAINS	QTY	DESSERTS	QTY
☐ Homemade Winter Vegetable Soup (V, GF) Warm baguette & croutons		☐ Roast Topside of Beef (GF) Yorkshire pudding & rich traditional gravy		☐ Traditional Christmas Pudding (V, GF) Warm custard	
☐ Goat's Cheese & Strawberry Salad (V, GF) Candied walnuts & balsamic glaze		☐ Roast Turkey (GF) Pig in blanket & rich traditional gravy		☐ Tiramisu (V) Cream	
☐ Tempura King Prawns Sweet chilli dip		☐ Homemade Chicken & Stilton Pie Rich traditional gravy		☐ Raspberry & White Chocolate Cheesecake (VE, GF) Cream	
☐ Panko Brie Wedges (V) Cranberry sauce		☐ Sweet potato & Chickpea Roast (VE, GF) Red wine & redcurrant sauce		☐ Chocolate Fudge Cake (V) Cream	
		☐ Oven-Roasted Salmon Steak (GF) Cranberry & orange sauce		☐ Lemon Sorbet (VE, GF)	
		☐ Camembert, Fig & Caramelised Onion Tart (V)			

MAKE IT EXTRA FESTIVE	QTY
☐ Cauliflower Cheese (serves 2) £5	
☐ Pigs in Blankets £5	
☐ Extra Roast Potatoes £3	

FESTIVE FIZZ	QTY
☐ Pre-pay for a bottle of Prosecco for your table for only £30	



DIETARY REQUIREMENTS / ALLERGIES

OFFICE USE ONLY

Deposit Received: £ _____
Date: _____
Staff Initials: _____
Notes: _____



Thank you for celebrating with us! ♥

GF = Gluten Free • V = Vegetarian • VE = Vegan

Some dishes can be altered to accommodate dietary requirements — please ask.

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Allergen Notice: We are not a nut-free kitchen. While we follow best practice to minimise the risk of cross-contamination, we cannot guarantee that any dish is completely free from traces of allergens.