



CELEBRATE CHRISTMAS 2026

AT THE COACH HOUSE



FESTIVE DINING



AVAILABLE 1ST - 22ND DECEMBER
LUNCHTIME 12-2PM | DINNER 5-8PM

2 COURSE £28.00

3 COURSE £34.00

*EXCLUDING SUNDAYS

**DEPOSIT AND PRE ORDER REQUIRED FOR TABLES OVER 8



FESTIVE AFTERNOON TEA

ENJOY OUR HOMEMADE FESTIVE
AFTERNOON TEA

AVAILABLE 1ST - 22ND DECEMBER

*EXCLUDING SUNDAYS

ADULT £21.95

CHILD £12.95



LIVE MUSIC IN DECEMBER

SATURDAY 5TH

FRIDAY 11TH

SATURDAY 12TH

FRIDAY 18TH



NEW YEAR'S DAY

CELEBRATE THE
NEW YEAR
WITH A
DELICIOUS
LUNCH



CALL US TO BOOK

📍 @THECOACHHOUSESSUFFOLK

📞 01502 560 567

COACHHOUSESSUFFOLK.CO.UK





CHRISTMAS MENU

STARTERS

BUTTERNUT SQUASH SOUP

finished with extra virgin olive oil and accompanied by a warm petit pain (gfa) (vga)

TRADITIONAL PRAWN & CRAYFISH COCKTAIL

served with buttered brown bread and crisp seasonal leaves (gfa)

WOODLAND MUSHROOMS IN A RICH CREAM SAUCE

served on a toasted cheese crouton (v)

HAM HOCK TERRINE

served with crusty artisan bread and seasonal garnish (gfa)

MAINS

TRADITIONAL ROAST TURKEY OR SIRLOIN OF BEEF

served with Yorkshire pudding (gfa), pig in blanket, sage and onion stuffing, and golden roast potatoes

HERB-CRUSTED SALMON FILLET

served with a classic Béarnaise sauce and roasted new potatoes

ROAST VEGETABLE STACK OF BUTTERNUT SQUASH, AUBERGINE, PEPPERS, COURGETTE AND BEEF TOMATO

finished with a rich tomato and basil sauce and served with roasted new potatoes (vg)

All main courses are served with a selection of seasonal vegetables

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

served with warm brandy sauce (gfa)

SALTED CARAMEL CHEESECAKE

served with vanilla ice cream

CHOCOLATE PROFITEROLES

filled with cream and finished with a rich chocolate sauce

CHOCOLATE & COCONUT TART

with fresh raspberries & raspberry sorbet (vg)

BOOKING REQUIRED

Please call 01502 560567 or email enquiries@coachhousesuffolk.co.uk for bookings.

For more information, visit www.coachhousesuffolk.co.uk

