



# Coast Festive Menu 2026

Available from 1st - 24th December

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THREE COURSE, £50.00

TWO COURSE £41.00

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## FESTIVE MENU 2026

### STARTERS

White onion soup with parmesan croutons (Gf, Df) (Gf bread available)

Ham hock terrine, piccalilli, homemade slaw (Gf)

Trio of cream cheese seafood profiteroles: smoked salmon, Manx kipper and peppered mackerel mousse (GF option available)

Wild mushroom and spinach arancini, rocket salad, soft herb and truffle cream (Vg) (GF option available)

### MAINS

Medallion of slow braised beef, salt & pepper roast potatoes, herbed black mushroom, bacon wrapped bean bundle, Yorkshire pudding, red cabbage purée and homemade jus (Gf Yorkshire pudding available)

Traditional roasted turkey crown, homemade herb stuffing, maple-glazed pigs in blankets, salt and pepper roast potatoes, crispy Brussel sprouts and homemade jus (Gf)

Baked citrus brushed haddock, parsley butter and spinach new potatoes, garden greens, grilled lime, soft herb butter cream (Gf)

Pressed homemade nut roast steak with red cherries and chestnuts, herbed black mushroom, salt and pepper roast potatoes, garden greens, carrot and ginger puree (Gf, Df)

### PUDDING

Traditional Christmas pudding, Brandy custard, dark chocolate orange soil (Gf)

Sticky chocolate brownie, whipped Manx double cream, berry coulis (Gf) (Vegan option available)

Lemon meringue tartlet, mint gastrique and white chocolate mint dust (Df option available)

Festive cheese plate with local Manx cheese, crackers, apple and raisin chutney, grapes (Gf crackers available)

**THREE COURSE, £50.00 | TWO COURSE £41.00**



# Terms & Conditions

## **BOOKINGS, PAYMENTS AND PRE-ORDERS SCHEDULE**

All Coast festive bookings require a non-refundable and non-transferable deposit of £15.00 per person, based on anticipated attendees. Once the non-refundable and non-transferable deposit payments are received, all bookings are considered to be 'confirmed'. Any changes to the number of attendees will result in the retention of the initial deposit as a cancellation fee.

Food pre-orders and the remaining balance of payment based on the anticipated final number of attendees must be paid no later than 10 days prior to the date of booking otherwise places will be re-offered for re-sale without a deposit refund.

Once your final payment has been received along with confirmation of the minimum number of attendees, no refunds can be made.

All new bookings or additional persons in an existing booking made within 10 days of the reservation date will require a full payment and pre-orders at the time of booking.

## **CANCELLATION POLICY**

If a party night, meal sitting or private hire event has to be cancelled by the hotel for unforeseen circumstances, an alternative date may be offered or all monies including deposits will be returned in full. This includes any pre-paid accommodation that may be held at the hotel in relation to the event.

No further compensation will be applicable either to the company or individual attendees, aside from obligatory matters referenced within our standard terms and conditions of trade.

All reservations and transactions at Coast Bar & Brasserie are subject to our full standard terms & conditions of trade, which are available to view online at <https://www.coast.im/terms-and-conditions/>

## **ACCOMMODATION BOOKINGS**

We offer preferential rates for an overnight stay with a confirmed Festive booking.

Room rates starts from £80.00 per room per night, bed & breakfast, in a standard room. Room upgrade options are available.

For further information, please contact us at [info@coast.im](mailto:info@coast.im)