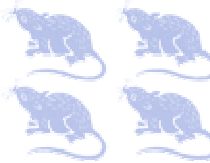




## COACH & HORSES



### **The Coach and Horses: Events and Private Dining**

The Coach and Horses is a Time Out award-winning gastropub situated between the City and the West End, in historic and lively Clerkenwell. We have an attractive Victorian interior with wooden panelling, a beautiful moulded ceiling and stained glass windows. Our dining room is decorated with a selection of original Eduardo Paolozzi prints, and we have a pretty garden for al fresco dining in summer.

Our Modern British menu changes daily, but is always seasonal, traceable and fresh. A balanced and interesting wine list complements our food, and we also serve a range of cask ales, lagers and spirits, including malt whiskies.

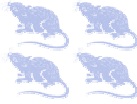
The Coach and Horses is available for exclusive hire, alternatively we have several areas available for private hire. We can cater for sit-down lunches and dinners, buffets and cocktail receptions. Events in the past have included birthdays, wedding receptions, christenings and even a private whisky tasting with a matching Scottish menu.

<b>Area</b>	<b>Capacity: sit-down</b>	<b>Capacity: cocktail party</b>
Whole venue	70	160
Main pub area	48	110
Dining room	32	50
Dining room and garden	50	50
Garden (summer only)	22	30

There is no hire fee, only a minimum spend requirement. Each event is bespoke, and prices will be supplied on application; email [info@thecoachandhorses.com](mailto:info@thecoachandhorses.com) for more information.



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## Sample Sit-Down Menus

### **Winter Menu** £20 for 2 courses, £25 for 3 courses

Cashel Blue, watercress, walnuts and raisins

Lamb's tongue with swede pureé

Smoked haddock, celeriac dauphinoise and spinach

Braised rabbit, mashed potatoes, Chantenay carrots

Prune and brandy rice pudding

Apple strudel and custard

### **Menu for a Summer Wedding** £32 for 3 courses

Cold poached salmon with little gem, new potatoes and avocado

Orange, watercress and beetroot salad

Blue cheese soufflé with walnut salad

Lamb with couscous and apricots

Petit pot au chocolat

Fruit sorbets

Cornish Yarg, Durras, Devon Blue, fig chutney

### **Scottish-themed Menu for a private Whisky tasting**

£20 for 2 courses, £25 for 3 courses

Herring and potato terrine with mustard creme fraiche

Cock-a-leekie soup

Salt-cured duck leg, haggis and white beans

Uig Lodge hot-smoked salmon, new potatoes, asparagus, herb butter sauce

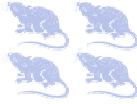
Mull of Kintyre cheddar, oatcakes and chutney

Skye chocolate and lavender cake with poached rhubarb

Jellied wee drams



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### **Sample Buffet Menu at £25/head**

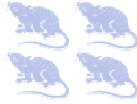
Lamb and root vegetable stew                      Champ  
Treacle-baked ham                                      Celeriac remoulade  
Pumpkin and cashew nut curry                      Jasmine rice  
Home-cured gravadlax with pickled cucumber and crispbread  
Crayfish and noodle salad  
Potato salad and mustard vinaigrette  
Feta, spinach and onion filo strudel  
Bobby beans with shallots, parsley and sherry vinegar  
Cheeses, chutneys, pickles, oatcakes  
Homemade breads and butter

### **Sample Canapes at £18/head**

California rolls (v)  
Rare roast beef and celeriac remoulade  
Toulouse sausage rolls  
Beetroot and goat's cheese spring rolls (v)  
Home-cured gravadlax on rye  
Pork rillettes and cornichons on toastlet  
Duck liver and cognac parfait on brioche  
Botifarra, morcilla and choricito



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## Wine List

### Sparkling Wines by the Glass

**125ml Bottle**

2005 Antech Crémant de Limoux Cuvée Eugenie (Chardonnay, Chenin Blanc, Mauzac) – France	5.80	25.00
NV Col Vetoraz Prosecco (Prosecco di Valdobbiadene) – Veneto	6.50	28.00

### White Wines by the Glass

**175ml 250ml Bottle**

2006 Les Acrobates (Colombard, Ugni Blanc) – SW France	3.70	4.70	13.00
2006 Domaine Bergon (Sauvignon Blanc) – SW France	4.25	5.40	15.00
2006 The Coach House White – San Mario (Cataratto) – Sicily	4.40	5.60	15.50
2006 Etchart Privado (Torrortes, Chardonnay) – Argentina	4.55	5.80	16.00
2006-7 Libertad Piropo (Pinot Blanc) - Argentina	4.85	6.15	17.00
2006 Domaine Saint-Hilaire (Viognier) – Pays D’Oc	5.40	6.85	19.00

### Rosé Wines by the Glass

2006/7 McGregor (Pinotage) – South Africa	4.85	6.15	17.00
2007 Domaine Saint Hilaire (Grenache, Syrah) – Pays D’Oc	5.40	6.85	19.00
2006 Kir-Yianni Akakies (Xinomavro) - Greece	5.40	6.85	19.00

### **Red Wines by the Glass**

2006 Les Acrobates (Grenache, Merlot) – SW France	3.70	4.70	13.00
2005 L.A. Cetto Zinfandel (Zinfandel) - Mexico	4.25	5.40	15.00
2006 The Coach House Red – San Mario (Negro Amaro) – Italy	4.40	5.60	15.50
2005 Moncaro - Montepulciano d'Abruzzo (Montepulciano) - Italy	4.55	5.80	16.00
2006 Solarce Organica Rioja Joven (Tempranillo) - Spain	4.85	6.15	17.00
2006 Côtes du Rhône – Roger Sauvestre	4.85	6.15	17.00

### **Sparkling Wines**

NV Champagne Lanson Black label 200ml (Pinot Noir, Pinot Meunier, Chardonnay)			16.00
NV Prosecco Mionetto Rosé Legatura (Prosecco di Valdobbiadene)			30.00
NV Champagne Beaumont de Crayères Grande Réserve 375ml (Pinot Noir, Pinot Meunier)			30.00
NV Champagne Beaumont de Crayères Grande Réserve (Pinot Noir, Pinot Meunier)			45.00
1997/9 Champagne Delamotte Blanc de Blancs (Chardonnay)			72.00

### **White Wines**

2006 Lunate - (Fiano) - Sicily			21.50
2006 Terredavino – Gavi di Gavi – (Cortese) - Italy			23.00
2005 Domaine Bott-Geyl Les Pinots – (Pinots Blanc, Gris, Noir, Auxerrois) - Alsace			25.00
2006 Domaine Talmard – Mâcon-Farges – (Chardonnay) - Burgundy			25.00
2005 Celler Cal Pla – Priorat – (Garnacha Blanc, Maccabeu, Moscatel) - Spain			26.00
2003/4/6 Sybille Kuntz – (Riesling) - Germany			29.00
2003 Chateau de Plaisance – Savennières – (Chenin Blanc) – Loire			29.00
2006/7 Elena Walch Castel Ringberg – (Pinot Grigio)			30.00

–	
Alto Adige, Italy	
2006 Domaine Cédric Bardin – Pouilly Fumé – (Sauvignon Blanc) - Loire	30.00
2006 Val de Sil Godello Sobre Lias – (Godello) – Galicia, Spain	30.00
2007 Gerovassiliou – Estate White – (Assyrtiko, Malagousia) – Macedonia, Greece	30.00
2005/6 Isabel Estate – (Sauvignon Blanc) – Marlborough, New Zealand	32.00
2005/6 Domaine de Fussiacus – St Veran – (Chardonnay) – Burgundy	38.00
2005 Domaine Vecten – Puligny Montrachet – (Chardonnay) – Burgundy	52.00

### **Red Wines**

2006 Dona Florencia – (Carmenère) – Maule Valley, Chile	16.50
2006 La Ronciere Los Espinos – (Merlot) – Rapel Valley, Chile	17.00
2004 Chateau Bel Air – (Merlot, Cab. Sauvignon) – St Emilion, Bordeaux	18.00
2005/6 Cape Haven – (Pinotage) – Swartland, South Africa	22.50
2003 Château de la Bonnelière – Chinon – (Cabernet Franc) - Loire	23.00
2006/7 Volpare - Valpolicella Classico – (Rondinella, Corvina, Molinara) – Veneto <a href="#">Available Chilled</a>	25.00
2005 Château de la Charrière – Hautes Côtes de Beaune – (Pinot Noir) - Burgundy	25.00
2003 Domaine de Terrisses – Gaillac – (Braucol, Duras, Syrah) – SW France	25.00
2005/6 Domaine de la Madone – Fleurie – (Gamay) – Beaujolais <a href="#">Available Chilled</a>	30.00
2004 D’Alzipratu Fiumeseccu - (Niellucciu, Sciacarellu, Grenache) – Balagne, Corsica	30.00
2000 Viña Alberdi Reserva – Rioja – (Tempranillo) - Spain	33.00
2004/6 Akarua “The Gullies” – (Pinot Noir) – Central Otago – New Zealand	40.00

2001 Parker Estate – (Cabernet Sauvignon) – Coonawarra – Australia	44.00
1998 Château Coutelin Merville – (Cab. Sauv, Merlot, Petit Verdot) – St Estèphe, Bordeaux	45.00
2003 Fratelli Alessandria – Barolo – (Nebbiolo) – Verduno, Piemonte	62.00
1996 Côte-Rôtie – Michel Ogier – (Syrah) – Northern Rhône	100.00
1985 Chateau Latour – 1er Cru Pauillac – (Cab. Sauv, Merlot, Cabernet, Petit Verdot) – Médoc, Bordeaux	310.00

### **Dessert Wines**

**75ml Bottle**

2002 Château Petit Vedrines – (Semillon) – Sauternes, Bordeaux	19.00
2003/4 Tokaji Oremus Noble Late Harvest – (Furmint) - Hungary	7.00 23.50

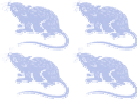
### **Ports**

2001/2 Taylors Late Bottled Vintage	4.30
2000 Quinta de Ventozelo Late Bottled Vintage	5.30
12yr Quinta de la Rosa Tonel Tawny	6.65 53.00

**Madeiras, Sherries, Brandies and other digestives  
also available**



COACH & HORSES



## **Terms and Conditions**

Anyone wishing to discuss/book an event should call us on 020 7278 8990 and ask for Colette in the first instance. A confirmation form will then be sent out.

We require a 25% deposit to confirm your reservation.

Prices are correct at the time of writing. If prices rise before the event, we'll let you know. Prices will be charged according to how much they are at the time of the event.

The minimum spend set is based on the number of guests attending, the day of the week and the time of year that the event is to be held. An increase in numbers or change of date may incur additional costs. The quote given encompasses a minimum expenditure that will cover the restaurant for loss of revenue, due to closure or part closure, on a particular evening. It is not a fully inclusive quote and additional charges may apply..

There is a 12.5% service charge which will be added to the final food and drinks bill.

Please confirm final numbers of guests attending the event at least 24 hours prior to the function. Catering charges will be based on this number even if the number of people attending is less. If more than the guaranteed number attends the event, the client will be charged according to the total number attending.

We may accept any verbal amendments to the arrangements given during the preparation of the function and/or its course, and you agree to pay for any additional service provided.