



Available from 1st - 24th December

Festive Menu 2025

Three course, £47.00 | Two course £38.50

Menu

Starter

Butternut, orange, and cinnamon soup served with rosemary & sea salt focaccia.

(DF, Vg); (GF bread available)

Chicken liver pâté plate, mushroom mousse, truffle oil and salted crackers.

Prawn bruschetta with a fennel oil and rocket salad. (DF); (GF & Vg available)

Dijon and apple pulled pork, croquette potato, and sauerkraut.

Main Course

Traditional roasted turkey, homemade herb stuffing, maple-glazed pigs in blankets, herb-roasted potatoes, crispy Brussel sprouts, and homemade jus. (GF & DF available)

Manx roast prime rib of beef with homemade Yorkshire pudding, herb-roasted potatoes, and homemade jus. (GF available)

Cod, potatoes au gratin, sea greens, Café de Paris butter sauce. (GF)

Homemade nut roast with pistachios and cranberries, potatoes au gratin, chestnut, and soybean vegan cream. (GF, DF, Vg)

All served with a medley of seasonal vegetables.

Pudding

Mulled wine poached pear, vegan cream. (Vg, DF)

Traditional Christmas pudding, cognac sauce. (GF)

White chocolate and raspberry sponge, crème Chantilly, wild berry coulis.

Festive cheese plate with local Manx cheeses, crackers, fresh grapes, celery, and dried fruit chutney. (GF available)

Tea, coffee, mini mince pies.

Terms & Conditions

Making a booking, 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 start 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