

# Coombe Wood House

## SET MENU

**3 Courses £32.00      2 Courses £25.00**

**DEEP FRIED BREADED BRIE with cranberry sauce v**  
**TOMATO, MOZZARELLA & ROCKET SALAD with basil & olive oil dressing v gf**  
**SQUID & SEAFOOD SALAD with a julienne of peppers, onions  
and carrots, in a lemon & olive oil dressing gf df**  
**PEA & MINT SOUP v vg gf df**

\*\*\*\*\*

**POACHED SALMON FILLET in a cheese & Mornay sauce**  
**FILLET OF PORK in a white wine & lemon butter sauce with capers gf**  
**BREAST OF CHICKEN in tomato & white wine sauce with tarragon & olives gf df**  
**SLOW COOKED BRAISED BEEF sliced & served in a red wine sauce gf df**  
Above Main courses served with potatoes & vegetables of the day  
**PROVENCALE RISOTTO tomato risotto with ratatouille, broccoli & grilled polenta v vg gf df**

### SUNDAY ONLY

**PRIME ROAST BEEF with Yorkshire pudding, gravy & horseradish sauce  
£3 supplement**

**ROAST CHICKEN with pork sage & onion stuffing & gravy**

Roasts served with roast potatoes & vegetables of the day

\*\*\*\*\*

**CRÈME BRULEE with caramelised sugar topping v gf**  
**SUMMER PUDDING with soft summer berries, sponge cake & Chantilly cream v gf**  
**VANILLA & RASPBERRY POACHED PEAR with raspberry sauce v vg gf df**  
**BANANA & CARAMEL CHEESECAKE on a biscuit base,  
garnished with fresh orange segments**

**Starters £7.00    Main Courses £18.00    Desserts £7.00**

**Bread & Butter £1.75 per person**

v =Vegetarian    vg = Vegan    gf = Gluten free    df = Dairy free

Whilst every care is taken, we cannot guarantee that any of  
our dishes are free of nut traces or other allergens.

Please note, we accept payment by card only.

10% discretionary service charge will be added to your bill.