

# COOMBE WOOD HOUSE

**Menu is subject to change. Please contact us for current menu if required.**

## STARTERS

**Smooth Chicken Liver Pate with toasted brioche & red onion relish** 9.50

**King Prawns in tomato & white wine sauce with finely diced green & red peppers, chilli, garlic & shallots** gf df 13.00

**Avocado, rocket, olives, butter beans, cherry tomatoes, capers, with balsamic & olive oil dressing** v veg gf df 10.50

**Tagliatelle Pasta, cream and Taleggio cheese sauce with Parmesan & pancetta** 12.50

**Timbale of Smoked Salmon filled with prawns in lemon & chive mayonnaise** gf df 11.00

**Vine Tomato & Basil Soup** v vg gf df 8.00

## MAIN COURSES

**Fillets of Seabass, lemon butter sauce with prawns** gf 22.50

**Roasted Rack of Lamb, pasted with herb breadcrumbs & French mustard crust, served with a Madeira sauce** 32.50

**Breast of Chicken in a cream & white wine sauce with sliced mushrooms & crispy pancetta** gf 19.50

**Fillet Steak, green peppercorn sauce with Brandy, cream & French mustard** 37.50

*above Main Courses served with potatoes & vegetables of the day*

**Grilled Sirloin Steak with Chips, mushrooms & grilled tomato** gf df 29.00

**Gnocchi in tomato & basil sauce with peas** v vg df 14.50

## SUNDAY ROAST

*Available only on Sundays*

**Roast Sirloin of Beef with Yorkshire pudding, gravy, Roast Potatoes & fresh vegetables** 22.50

**Roast Chicken with pork, sage & onion stuffing, bacon & gravy, Roast Potatoes & vegetables** 19.50

**Additional Vegetables & Potatoes** 5.50

**Mixed Side Salad with Olive Oil & Lemon OR Olive Oil & Balsamic Vinegar** 5.80

**Bread & butter** 1.50 per person

## CHILDREN'S MENU

**Main course only** 10.00 **Main course & Dessert** 15.00

**Penne Pasta with tomato & basil sauce** v vg df

**Chicken fillets in breadcrumbs with chips & peas**

**Roast Beef & Gravy with vegetables of the day** (available Sunday only)

**Selection of Ice Creams with Chocolate OR Raspberry sauce**

## SET MENU

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

**DEEP FRIED BREADED BRIE with Cranberry sauce**

**PRAWN DELICE** prawns in Marie Rose sauce, on a bed of fine leaves,  
draped with a slice of smoked Salmon df gf

**VINE TOMATO & BASIL SOUP v vg df gf**

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**POACHED SALMON FILLET** in a Mornay sauce with tarragon

**FILLET OF PORK** in a white wine & lemon butter sauce with capers gf

**SLOW COOKED BRAISED BEEF** sliced & served in a rich red wine sauce gf

Above main courses served with vegetables & potatoes of the day

**MIXED VEGETABLES & GREEN LENTILS SHEPHERDS PIE**  
in vegetable gravy, topped with sweet potato mash v vg df gf

SUNDAY ONLY;

**ROAST SIRLOIN OF BEEF, Yorkshire pudding, gravy, Roast Potatoes & Vegetables £3 supplement**

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**CRÈME BRULEE** with caramelised sugar topping v gf

**VANILLA CHEESECAKE** on a biscuit base, with winter berry fruit compote

**POACHED PEAR** in Mulled wine syrup, with fresh orange segments v vg df gf

**Bread & butter 1.50 per person**

*The Set Menu and the A la Carte Menu cannot be mixed.*

## DESSERTS

**Vanilla Cheesecake on a biscuit base, with winter berry fruit compote 8.50**

**Profiteroles filled with vanilla ice cream & coated with warm chocolate sauce v 9.00**

**Poached Pear in Mulled Wine syrup, with fresh orange segments v vg df gf 8.50**

**Sticky Toffee Pudding served warm with vanilla ice cream v 9.00**

**Crème Brûlée with caramelised sugar topping v gf 8.00**

## CHEESE

**English & Continental Cheeses with red onion relish, grapes & biscuits v 12.50**

**Pot of Tea with Petit Fours 3.50 pp**

**Filter Coffee with Petit Fours 4.00 pp**

All dishes served only as described. No Variations.

**If you have any allergies or special dietary needs, please ask to speak to a Manager about them.**

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

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

*Please note, we accept payment by card only.  
10% Discretionary service charge will be added to your bill.*