



Coombe Wood House Restaurant

2026 CHRISTMAS DAY LUNCH

Join us for Christmas Day lunch in our magnificent oak panelled dining room!

Arrival from 12.15 pm onwards - Lunch served at 1 pm

Glass of Sparkling Wine & Canapés on Arrival

Game Terrine

with caramelised red onion relish & toasted brioche

Timbale of Smoked Salmon

filled with prawns in a lemon & chive mayonnaise df gf

Winter Vegetable & Lentil Soup

df gf v veg

Roast Breast of Turkey

with sage & onion stuffing, pigs in blankets, cranberry sauce & gravy gf df

Medallions of Fillet Steak

in a rich Barolo wine & balsamic reduction df

Puff Pastry Pillow

filled with ratatouille & vegan cheese, served on a tomato sauce df gf v veg

Main Courses served with Roast Potatoes, Roast Parsnips, Carrots & Brussel Sprouts

Christmas Pudding

with marinated cherries & white Brandy custard v

Chocolate & Raspberry Torte

chocolate mousse on a chocolate sponge base, with fresh raspberries & raspberry coulis v gf

Poached Pear in Mulled Wine Syrup

with fresh orange segments df gf v veg

Coffee & petits fours

Christmas Crackers on the tables

£100.00

Child Menu £45.00 For Children under 11 years;

Melon & Fruit Cocktail df gf v veg

Roast Turkey (smaller portion) **OR Penne Pasta** in tomato & basil sauce with peas df v veg

Vanilla Ice Cream with warm chocolate sauce v

Whilst every care is taken we cannot guarantee that any of our dishes are free of allergens
v = vegetarian veg = vegan gf = gluten free df = dairy free

If you wish to make a booking, we will require a deposit of £25 per person.

Deposits are non refundable in the event of reduction in numbers, cancellation or non attendance.

Balance payable on the day. 10% Service charge will be added to your bill.

We will need your food order in writing or by email no later than the 10th December.

Please email just a summary of the number of each dish required
and advise us of any allergies or any special dietary requirements.