

COOMBE WOOD HOUSE  
H A P P Y  
*Mother's Day*

Sunday 15<sup>th</sup> March 2026

We have 2 sittings for lunch on Mothers Day, one at 12.30 pm and one at 3 pm.

**PRAWN DELICE**

prawns in Marie Rose sauce on a bed of shredded lettuce, draped with a slice of smoked salmon (gf df)

**CHICKEN LIVER PATE**

with toasted brioche and red onion relish

**BUTTERNUT SQUASH, TARRAGON & SWEET POTATO SOUP**

served with a crusty bread roll (v veg df)

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**POACHED SALMON**

in a cheesy Mornay sauce with chives

**PRIME ROAST BEEF**

with Yorkshire pudding, horseradish sauce & gravy

**ROAST CHICKEN**

with pork sage & onion stuffing, bacon & gravy

**VEGAN PUFF PASTRY PILLOW**

filled with ratatouille & vegan cheese, served on a tomato & basil sauce (v veg df)

**Main courses served with fresh vegetables & potatoes**

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**VANILLA CHEESECAKE**

on a biscuit base, topped with sliced banana & caramel sauce, garnished with fresh orange segments

**CRÈME BRÛLÉE**

topped with raspberry coulis & fresh raspberries (v gf)

**CHEESE & BISCUITS**

English & Continental cheeses with celery, grapes & biscuits (v)

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**Coffee & Mint chocolates**

**£40.00**

**Children (11 years or under) £20.00**

Melon & Fruit Cocktail (v veg df gf)

Chicken Fillets in breadcrumbs with Chips

OR

Penne Pasta with tomato & basil sauce (v veg df)

Vanilla Ice Cream with chocolate sauce

veg = vegan df = dairy free v = vegetarian gf = gluten free

**Pre-order required by email no later than the 5<sup>th</sup> March.**

Whilst every care is taken we cannot guarantee that any of our dishes are free of allergens

**Deposit of £15.00 per person with booking** (non refundable in the event of cancellation or reduction in numbers)

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

