

# Coombe Wood House

## 2025 CHRISTMAS DAY LUNCH

*Join us for Christmas Day Lunch in our magnificent oak panelled dining room*

### Glass of Sparkling Wine & Canapes on Arrival

#### Timbale of Smoked Salmon

filled with prawns in a lemon & chive mayonnaise df gf

#### Warm Broccoli & Stilton Tart

on a bed of fine leaves, drizzled with olive oil & basil dressing v

#### Roasted Butternut Squash, Tarragon & Sweet Potato Soup

served with a crusty bread roll (gluten free available on request) df v veg

#### Roast Breast of Turkey

with sage & onion stuffing, chipolata, bacon, cranberry sauce & gravy,  
served with roast potatoes, roast parsnips, carrots & Brussels sprouts

#### Medallions of Fillet Steak

in a rich Barolo wine & balsamic reduction, roast potatoes, roast parsnips,  
carrots & Brussels sprouts

#### Tomato Risotto

served with pimento filled with ratatouille & grilled polenta wedges df gf v veg

#### Christmas Pudding

with marinated cherries & white Brandy custard v

#### Chocolate Profiteroles

choux pastry balls filled with vanilla ice cream & drizzled with  
warm chocolate sauce v

#### Poached Pear in Mulled Wine Syrup

with mixed berries df gf v veg

#### Coffee & Petits Fours

Christmas Crackers on the tables

**£100.00**

#### Child Menu £50.00 - 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 nut traces

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 10<sup>th</sup> December.**

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

**PRIVATE DINING; Our lovely GREEN ROOM can be booked for a table of 16 to 22 people,  
with an arrival time of 12 pm, for lunch at 12.30 pm. Room hire charge of £100.**

**Above menu & terms apply.**