

Coombe Wood House

SET MENU

3 Courses £32.00 2 Courses £25.00

CHICKEN LIVER PATE WITH TOASTED BRIOCHE & RED ONION RELISH

Pate made from chicken livers, bacon, shallots, garlic, Brandy & butter

AVOCADO & PRAWN SALAD WITH MARIE ROSE SAUCE df gf

SLICED PARMA HAM & CHILLED MELON df gf

TOMATO & BASIL 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 a cream & white wine sauce with mushrooms gf

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

MIXED VEGETABLES & GREEN LENTIL SHEPHERDS PIE

with vegetable gravy, topped with sweet potato mash v vg gf df

Above Main courses served with potatoes & vegetables of the day

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 BRULÉE 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

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

Whilst every care is taken, we cannot guarantee that any 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.