

# COOMBE WOOD HOUSE

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

Complimentary Bread & Butter served with the meal

## STARTERS

- Smooth Chicken Liver Pate with toasted brioche & red onion relish** 9.50  
**Seared Scallops with pea puree, crispy pancetta & butter sauce** gf 15.00  
**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

- Fish & Chips with Pea puree & tartare sauce** 18.50  
**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  
**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

**Additional Vegetables & Potatoes** 5.50

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

## 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**

Bread & Butter included

**SMOOTH CHICKEN LIVER PATE** with toasted brioche & red onion relish

**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

\*\*\*\*\*

**ROAST TURKEY BREAST** with pork, sage & onion stuffing, bacon,  
chipolata, cranberry sauce & gravy

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

**SLOW COOKED BRAISED BEEF** sliced & served in a rich red wine gravy 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 *Supplement of £3*

\*\*\*\*\*

**CHRISTMAS PUDDING** with white Brandy custard v

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

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

*If the Set Menu and the A la Carte Menu are mixed, all dishes will be charged at A la Carte prices.*

## 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.*