



COOMBE ABBEY  
*no ordinary hotel*

## Mediaeval Banquet Menu

A night of music, mirth & merriment! Awaiting you is a 'No Ordinary' stage show and four-course hearty feast fit for a King!

### *The Abbot's Broth*

A Hearty Broth of Vegetables, Pearl Barley & Herbs  
Served with Stoneground Bread

### *The Royal Rib*

Marinated Rib of Swine  
With Sage, Cider and Honey

### *My Baron's Chicken*

Quarter Roasted Fowl, rolled in Mace, Tarragon and crushed  
Black Pepper in a sharp Lemon and Mead Sauce  
Served with Jacket Potato and Rustic Salad in a French Dressing  
Coleslaw and Corn on the Cob

### *The Coombe Abbey Apple Crumble*

Apple & Apricot Crumble  
With Elderflower Cream

*Please note that our dishes may contain one or more of the following allergens:  
Cereal, peanuts, nuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery, and celeriac, mustard,  
sulphuric dioxide and sulphites.*

*Those guests with special diets i.e. Vegetarian, Vegan, Diabetics, & Gluten Free can be fully catered  
for, however all special diets must be requested at the latest two weeks prior to the date of the Banquet.*

*Menu is subject to change without prior notice given.*