

# COOMBE ABBEY

*No ordinary hotel*



## Occasions of Coombe Private Dining Menus 2023

We kindly ask all guests to create their own menus from the list attached with the maximum selection of three starters, three main courses & three desserts to include a vegetarian option for the whole group, With the exception of those who have special dietary requirements.

All menus must be pre ordered at least 2 weeks before your function.

The prices are inclusive of VAT. Our head chef is willing to accommodate adjustments to menus.

However please be advised supplement charges may apply.



## **Starters**

### **Cream Of Mushroom Soup**

Truffle Oil

### **Leek & Potato Velouté**

Thyme Croutons

### **Carrot & Coriander Soup**

Madras Curry Oil (VE)

### **Pressing Of Confit Duck**

Baby Watercress & Pomegranate Salad

Cumberland Dressing

### **Smoked Salmon Tartare**

Melba Toast, Compressed Cucumber, Horseradish Crème Fraiche & Pea Shoots

## **Heritage Crapaudine Beetroot**

Vegan Creamy & Savoury Granola (VE)

## **Saffron Arancini**

Piquillo Peppers & Basil Pesto (VE)

## **Beef Bresaola**

Pickled Shimeji, Smoked Oil Emulsion, Shallots, Lilliput Capers  
Baby Watercress

*£6.00 supplement per person*

## **Crispy Panko Coated Smoked Haddock Bon Bon**

Creamed Leek & Chives

## **Coarse Ham Hock Terrine**

Potato & Cornichon Salad, Apple Cider Vinegar Dressing

## **Warm Mature Farmhouse Cheddar & Red Onion Marmalade Tart**

Wild Rocket & Balsamic Glaze

## **Baked Baby Goats Cheese Encased In Crispy Filo Pastry**

Carrot & Apricot Chutney



## **Mains**

### **Slow Braised Feather Blade of Beef**

Creamed Horseradish Mash Potato, Roasted Chantenay Carrots  
Fine Bean & Shallot Fondue

### **Butternut Squash & Chick Pea Tagine (VE)**

Israeli Jumbo Cous Cous

### **Maple Cured Jimmy Butler Free Range Outdoor Bred Pork Ribeye**

Grain Mustard Mash, Buttered Kale, Piccolo Parsnips  
Cider Sauce

### **Duo Of Dry Aged Beef**

Fillet & Shin Bon Bon  
Potato & Thyme Rosti, Baby Spinach, Heritage Carrot, Confit Baby Onion  
Red Wine Jus

*£12.50 Supplement*

### **Herb Crusted Salmon Supreme**

Spaghetti Vegetables  
Potato, Dill & Parsley Cream

## **Saffron Risotto**

Wilted Spinach, Toasted Pine Nuts & Italian Hard Cheese Shavings(V)

## **Caramelised Onion Tarte Tatin**

Curly Kale, Roasted Hazelnuts, Crispy Sage (VE)

## **South West Lamb Leg Pave**

Buttered Hispy Cabbage, Sauteed Parmentier Potato  
Basil and Olive Scented Lamb Jus

## **Oven Baked Cod Loin Fillet**

Sauteed Sea Greens & Saffron Parisienne Potatoes  
Brown Shrimp Butter Sauce

## **Roasted Cornfed Chicken Supreme**

Potato Gratin, Shredded Leek & Fine Green Bean Panache  
Wild Mushrooms & Madeira Sauce

## **Potato Gnocchi**

Warm Romesco Sauce & Micro Herbs (VE)

## **Pan Fried Black Bream Fillet**

Olive Oil Crushed Ratte Potatoes, Tenderstem Broccoli  
Basil Sauce Vierge



## **Desserts**

### **Banoffee Cheesecake**

Chocolate Sauce & Caramel Crispy

### **Chocolate Delice**

Chocolate Popping Candy, Black Cherry Gel, Shavings of Chocolate  
Amarena Cherries

### **Tonka Bean Pannacotta**

Orange Compote & Speculoos Biscuit Crumb

### **Candied Ginger Sticky Toffee Pudding (VE)**

Madagascan Vanilla Toffee Sauce

### **Bramley Apple & Mixed Spice Crumble**

Sweet Granola Style Crumble Topping  
Cinnamon Ice Cream

## **Steamed Lemon Pudding**

Stem Ginger Custard

## **Trio Of British Artisan Cheese**

Peters Yard Sourdough Crackers, Apple & Cider Chutney, Celery & Grapes

*£10.50 supplement Per Person*

## **Assiette Of Desserts**

Lemon & Raspberry Tartlet, Madagascan Vanilla Crème Bruleé, Chilled Valrhona  
Chocolate Fondant

*£4.50 Supplement Per Person Minimum Order Of 10 Guests Required*

## **Banana Bread Cake**

Glazed Banana, Coconut Caramel Sauce  
Vegan Coconut Ice Cream (VE)(GF)

## **Glazed Chocolate & Orange Dome**

Blood Orange Gel & Freeze-Dried Mandarin



## Menu Enhancers

You may wish to choose an additional course to enhance your event

Please choose from the following

*Shown supplement charges are applicable per person*

### Canapés

#### Cold

Smoked Salmon Mousse & Salmon “Caviar” On Toast  
Confit Chicken Ballotine, Black Garlic Mayonnaise  
Duck Mousse Foie Gras Ficelle & Quince Jelly  
Cream Cheese, Black Sesame Seed Cone

#### Hot

Crispy Tunworth, Apple & Cider Chutney  
Truffle Arancini, Smoked Emulsion  
Cocktail Chorizo Skewer  
Wild Mushroom & Chive Tartlet

*Choice of 6 items from the above list to be charged at £16.50 per person*



## **Palate Cleanser Or Pre-Dessert**

*Sorbets can be added as an additional course for a supplement of £6.75 per person*

We ask guests to select only one option for your entire party

Blood Orange Sorbet

Green Apple Sorbet

Lemon Sorbet

Champagne Sorbet

## **Platter Of Cheese**

### **A Selection of Artisan British Cheese**

Quince Jelly, Grapes and Crackers

*£150.00 per table of 10*

*(As an extra course)*

### **Coffee & Chef Selection Petit Fours**

*£5.50*