

We Cook, You Carve

Warm Baked Mini White Loaf
With
Salted Netherend Farm Butter

To Commence

“Chef Selection Of Starters”

Oven Baked Camembert
Red Onion Marmalade & Crispy Garlic Rubbed Ciabatta

“Coombe Abbey” Prawn Cocktail
Baby Gem Lettuce, Sweet Pickled Cucumber & Cocktail Sauce

Platter Of English Charcuterie
Cold Smoked Mutton, Ox Springs Air Dried Ham, Suffolk Salami & Spicy Chorizo Poker
Caperberries & Cornichons

To Follow

“The Coombe Baron Of Beef”
Slow Roasted 28 Day Dry Aged Prime Beef Wing Rib

Traditional Accompaniments
Duck Fat Roast Potato, Yorkshire Pudding, Watercress & Beef Gravy

Selection Of Seasonal Vegetables
Gratinated Cauliflower Cheese, Buttered Savoy Cabbage, Glazed Chantenay Carrots
Fine Green Beans & Confit Shallot

To Conclude

Warm Sticky Toffee Pudding
Toffee Sauce, Candid Walnut & Cornish Clotted Cream

&

Belgian Chocolate Marquise
Orange Puree

Please note this menu is subject to change