

ANYTHING FOR YOU IS POSSIBLE

WEDDING MENU

• TO COMMENCE •

WARM MATURE FARMHOUSE CHEDDAR & RED ONION MARMALADE TART

Wild Rocket Aged & Balsamic Glaze

CREAM OF MUSHROOM SOUP

Herby Croutons

CHICKEN & PROSCUITTO ROULADE

Apple & Cider Chutney, Micro Greens & Crispy Skin

SEVERN & WYE HOT SMOKED SALMON FISHCAKES

Warm Caper & Herb Hollandaise & Pea Shoot Salad

MEZZE HUMMUS

Rose Harissa Dressing, Pomegranate Seeds, Chick Peas, Semi-Dried Tomato, Toasted Pitta (VE)

• TO FOLLOW •

SLOW ROASTED DRY AGED HAUNCH BEEF MEDALLIONS

Potato & Garlic Gratin, Roscoff Onion, Heritage Carrot, Fine Green Beans

Red Wine & Thyme Jus

HERB CRUSTED COD LOIN PAVE

Spaghetti Vegetables

Potato, Dill & Parsley Cream

ROASTED ROOT VEGETABLE & SPINACH WELLINGTON

Warm Cherry Tomato Compote (VE)

MAPLE CURED JIMMY BUTLER FREE RANFS OUTDOOR BRED PORK RIBEYE

Grain Mustard Mash, Buttered Kale, Piccolo Parsnip's, Cider Sauce




ROASTED CORN FED CHICKEN SUPREME

Potato & Thyme Rosti, Shredded Leek & Fine Green Bean Panache

Madeira & Wild Mushroom Sauce

All dishes may contain nuts or nut additives. Please do let your Wedding Coordinator know if you have any special dietary requirements or allergies and we will do our very best to assist you with your requirements, please include these in your choices. 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. If in doubt, please ask a member of staff. All reasonable steps and enquiries have been taken to ensure that the food products supplied to this establishment do not contain genetically modified products.

VE Vegan V Vegetarian

   @coombeabbeyhotel

**• TO CONCLUDE •**

WHITE PEACH & RASPBERRY DOME  
Strawberry Ragu, Crushed Meringue

CANDIED GINGER STICKY TOFFEE PUDDING (VE)  
Madagascan Vanilla Toffee Sauce

MINI ASSIETTE OF DESSERTS  
Lemon. & Raspberry Tartlet, Bourbon Vanilla Crème Brulée, Chilled Valrhona  
Chocolate Fondant

WHITE CHOCOLATE, MALTEASER & HONEYCOMB CHEESECAKE

SALTED CARAMEL & PRALINE CHOCOLATE BROWNIE MILLE FEUILLE  
Blood Orange Gel

Please select 3 options. Should you have any vegan or vegetarian guests attending please include in your choices.

**EVENING WALK AROUND BOWL FOOD**

**• OPTIONS •**

You are invited to choose 3 dishes from the below options to create your bespoke evening food menu. Inclusive for all adults who have attended in the daytime additional evening guests £17.50 per person.

THAI GREEN CURRY  
Steamed Rice

WILD MUSHROOM & TRUFFLE RISOTTO (V)

SWEET POTATO & CHICKPEA CURRY  
Indian bread (VE)

KERALAN CHICKEN CURRY  
Pilau Rice & Mini Naan Bread

SLOW ROASTED JIMMY BUTLER FREE RANGE PULLED PORK  
Apple & Sage Sauce  
Basket of Rolls

“MAC & CHEESE”  
Farmhouse Cheddar Cheese & Toasted Panko Breadcrumbs (V)



LAMB BALTI  
Pilau Rice & Mini Poppadum

JIMMY BUTLERS BANGERS & ONION GRAVY  
Mash

MINCED SOUTHWEST & MERGUEZ SHEPHERDS PIE  
Tarragon Mustard Mash

MINI “FISH & CHIPS”  
Cod Goujons, Chips & Mushy Peas

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