

# COOMBE ABBEY

*No ordinary hotel*



## **Occasions of Coombe Private Dining Menus**

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)**

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*