



COOMBE ABBEY

No ordinary hotel

Occasions At Coombe 2025

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 6 weeks before your function. Our head chef is willing accommodate adjustments to menus However please be advised supplement charges may apply.

To Commence

Cream Of Leek & Potato Soup

Chive Cream

Butternut & Sweet Potato Soup

Paprika Crème Fraiche

Roast Tomato Soup

Basil Oil (VE & GF)

Crispy Panko Coated Hot Smoked Salmon Bon Bon

Warm Caper & Lemon Hollandaise Sauce

Superstraccia Stuffed Piquillo Peppers

Plant Based Pesto (VE)

Poached Ham Hock Pressing

Carrot Puree & Pickled Carrot

Prosciutto Crisp

Heritage Crapaudine Beetroot

Vegan Creamy & Savoury Granola (VE)

Smoked Duck Breast

Beetroot Textures, Baby Watercress & Orange Salad

Warm Feta, Tomato Chutney & Basil Tart

Wild Rocket & Balsamic Glaze

Pork Cheek

Slow Braised In Apple Juice

Parsnip Puree, Parsnip Crisp & Pork Popcorn

Baked Baby Goats Cheese Encased In Crispy Filo Pastry

Carrot & Apricot Chutney

To Follow

Poached Potato Gnocchi

Plant Based Creamy Wild Mushroom & Leek Sauce Micro Herbs (VE & GF)

Slow Braised Shin Of Beef

Violet Mustard Mash, Roasted Chantenay Carrots

Fine Bean & Shallot Fondue Red Wine Jus

Saffron & Green Pea Risotto

Mint Oil, Pea Shoots & Italian Hard Cheese Shavings (V)

Oven Baked Cod Loin Fillet

Curried Coconut & Potato Broth & Buttered Spinach

Slow Cooked Confit Of Lamb

Olive Oil Crushed Potato Cake, Courgette & Ratatouille

Basil and Olive Scented Lamb Jus

Roasted Chicken Supreme

Potato Gratin, Shredded Leek & Fine Green Bean Panache

Wild Mushrooms & Madeira Sauce

Caramelised Onion Tarte Tatin

Roasted Root Vegetables & White Balsamic Gastique (VE)

Slow Roasted Sirloin Pave

Thyme Rosti Potato, Charred Hispi Cabbage Baked Roscoff Onion & Peppercorn Sauce

£12.50 Supplement Per Person Minimum Order Of 8 Guests Required

Confit Gressingham Duck Leg

Spring Onion Mash, Steamed Pak Choi, Roasted Butternut Squash

Five Spice Jus

Pan Seared Seabass Fillet

Saffron Infused Poached Potato, Creamed Spinach & Leek Sea Greens

To Conclude

Strawberry & Chocolate Box

Strawberry Mousse, Freeze Dried Strawberry, Chocolate Popping Candy

White Chocolate Shavings

Sticky Toffee Pudding Loaf Cake (VE & GF)

Candied Ginger & Coconut Caramel

Brioche & Golden Raisin Bread & Butter Pudding

Cinnamon Scented Custard

Classic Glazed Lemon Tart

Raspberry Gel & Raspberry Ripple Ice Cream

Passion Fruit & White Chocolate Torte

Mango & Passion Fruit Salsa Shortbread Crumb

Trio Of British Artisan Cheese

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

£10.50 supplement Per Person

Salt Caramel Brownie (VE & GF)

Plant Based Cherry Mousse & Black Cherries

Tasting Of Desserts

Potted Apple Crumble Mousse, Mini Chocolate Dome, Lemon, Poppy Seed Sponge

& Memon Curd

£5.50 Supplement Per Person Minimum Order Of 10 Guests Required

White Peach Cheesecake

Peach & Basil Compote Brandy Snap Tuille

Steamed Chocolate Pudding

Butterscotch Sauce & Chocolate Crisp Pearls

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

Whipped Pate, Toasted Crouton & 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

Menu Enhancers

Palate Cleanser Or Pre-Dessert

Sorbets can be added as an additional course for a supplement of **£7.50** 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