



We Cook You Carve

Please advise of any dietary requirements or allergies we need to be aware of.

Warm Baked Harvester Bloomer with Butter, Balsamic Vinegar & Olive Oil

To Commence

"Chefs Selection of Starters"

Oven Baked Black Bomber Welsh Rarebit
Focaccia Toast

Severn & Wye Smoked Salmon Platter with Lemon & Caperberries

Whipped Chicken Liver Parfait Mousse
Spiced Pear Chutney

To Follow

"The Coombe Baron of Beef"
Slow Roasted Prime Beef Sirloin Joint

Traditional Accompaniments
Duck Fat Roast Potatoes, Yorkshire Puddings, Watercress & Beef Gravy

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

To Conclude

Bramley Apple & Ginger Granola Style Crumble with Warm Vanilla Cream

White Chocolate & Blood Orange Cheesecake Terrine with Orange Compote