



SUNDAY LUNCH MENU

Example

STARTERS

Chicken liver parfait with red onion marmalade and toasted brioche

Oak smoked salmon, char grilled artichokes with capers, dill and crème fraiche

Spring vegetable soup

MAIN COURSES

Roasted topside of beef – roast potatoes – Yorkshire pudding – red wine sauce

Glazed roast chicken breast – roast potatoes – thyme sauce

Seafood risotto with chorizo and parmesan

Deep fried goats cheese, balsamic roasted fig and 'Combe House' spinach

All mains served a selection of vegetables

DESSERTS

Treacle tart with pouring cream

Iced banana parfait – banana puree – rum & raisin syrup

Chocolate brownie with clotted cream

Sticky date sponge – butterscotch sauce – vanilla ice cream

Tea or Coffee

2 courses £16, 3 courses £20, children 12 and under are half price