



COLWICK HALL

Dinner Menu

Starters

Spiced carrot, orange and ginger soup **(V) (Vegan)**

Truffle infused garlic mushrooms on toasted focaccia with rocket & parmesan

Chicken liver parfait with red onion marmalade and crostini bread

Mains

Pressed ham hock with bubble & squeak, vegetable panache and cider infused vegetables

Slow cooked feather blade of beef with braised red cabbage, creamy mash, roasted carrots and red wine jus

Pan roasted chicken with fondant potato, sautéed greens, spinach sauce and feta crumb

Roast vegetable wellington with vegan cheese and spiced tomato salsa
(V) (Vegan)

Desserts

Vanilla cheesecake with raspberries, meringue and cream

Sticky toffee pudding with butterscotch sauce **(Vegan)**

Lemon panna cotta with lemon curd and shortbread

2 Courses £30 per person / 3 Courses £35 per person

