



# 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

Spiced cajun sweet potato roulade **(V) (Vegan)**

### *Desserts*

Vanilla cheesecake with raspberries, meringue and cream

Sticky toffee pudding with butterscotch sauce

Lemon panna cotta with lemon curd and shortbread

Warm chocolate brownie with vanilla ice-cream and chocolate sauce **(v)**  
**(vegan)**

**2 Courses £30 / 3 Courses £35**

