



COLWICK HALL

# Festive Dinner

## MENU

### STARTERS

Pressed Chicken & Pancetta Terrine with Apricot Chutney,  
Seasonal Leaves, Artisan Bread & Herb Oil

Breaded Garlic Mushroom on a Toasted Focaccia, with  
Rocket & Basil Oil (Vegetarian)

Spiced Corn & Potato Broth (Vegan) (GF) (DF)

### MAINS

Turkey Paupiette with Cranberry Stuffing, Duck Roasted Potatoes,  
with Festive Vegetables & Turkey Gravy

Braised Bourbon Beef, Pommies Puree, Seasonal Winter Vegetables

8oz Sirloin Steak served with flat cap mushroom, grilled tomato,  
triple cooked chips, peppercorn sauce and salad

Spiced Bean & Vegetable Chilli Served on Roasted Butternut  
Squash Cup (Vegan) (GF) (DF)

### DESSERTS

Christmas Pudding with Brandy Sauce

Baked New York Cheesecake Served with Chantilly Cream,  
Raspberry Sorbet

Winter Berry Eton Mess Fool (Vegan) (GF) (DF)

**2 COURSE £36, 3 COURSE £42**