



COLWICK HALL

Valentines Menu

TWO COURSE £42 THREE COURSE £47

STARTER

CHICKEN & SMOKED BACON TERRINE WITH TOMATO CHUTNEY,
SEASONAL LEAVES, ROSEMARY CROUTE (DF)
(contains mustard, gluten)

VINE TOMATO & RED PEPPER SOUP WITH BASIL OIL & SUNDRIED
TOMATO BREAD (V) (VEGAN) (DF) (GF ON REQUEST)

KING PRAWN & CRAYFISH COCKTAIL WITH MELBA TOAST (DF)
(contains crustacean, egg, gluten)

MAIN COURSE

BRAISED SHOULDER OF LAMB WITH DAUPHINOISE POTATO, PEAS
& ASPARAGUS, BRAISING LIQUOR (GF)
(contains sulphite, milk)

LEMON & ROSEMARY BUTTERFLY CHICKEN FILLET, BABY ROAST
POTATOES, PROVENCALE VEG, BALSAMIC GLAZE (GF) (DF)
(contains sulphite)

SOY & GINGER GRILLED SALMON WITH SESAME RICE CAKE,
SAUTÉED ORIENTAL VEG & SWEET CHILLI DRESSING (GF) (DF)
(contains fish, soy, sesame)

BEETROOT RISOTTO WITH PORTOBELLO MUSHROOM, CAPER
DRESSING AND ROCKET (V) (VEGAN) (GF) (DF)

DESSERT

RASPBERRY & VANILLA DELICE WITH TEXTURES OF RASPBERRIES
(contains gluten, milk)

PINEAPPLE UPSIDE DOWN CAKE WITH CREME ANGLAISE,
RUM & RAISIN ICE CREAM
(contains gluten, milk, sulphite)

CARAMEL BROWNIE WITH WARM CHOCOLATE SAUCE & DAIRY
FREE ICE CREAM (V) (VEGAN) (GF) (DF)
(may contain nuts)

£10PP DEPOSIT REQUIRED TO SECURE

Saturday 14th February 2026