



COLWALL PARK

The
Summit
& Saddle

BAR & LOUNGE

FATHER'S DAY MENU

2 Courses: 27.5 per person
3 Courses and Filter Coffee or Tea: 35 per person

STARTERS

Soft Burrata with a Creamy Centre (V)
Heritage Tomatoes, Aged Balsamic, Basil Oil, Sea Salt Focaccia

Ham Hock Terrine (GF)
Toasted Sourdough, Wholegrain Mustard Butter & Piccalilli

Smoked Bacon, Leek & Potato Soup (GFO) (VO) (VEO)
Chive Oil, Bread Roll & Butter

Smoked Haddock & Leek Fishcake (GF)
Softly Poached Egg & Chive Velouté

MAINS

Our Farm Roast Topside Of Beef, Horseradish Sauce (GFO)

Our Farm Roast Loin Of Pork, Apple Sauce (GFO)

Our Farm Roast Shoulder Of Lamb, Mint Sauce (GFO)

All Roast Dinners Are Served With Seasonal Vegetables, Roasted Carrot & Parsnips, Cauliflower Cheese Gratin, Sage And Onion Stuffing, Yorkshire Pudding & Roast Potatoes

Thai Yellow Fish Curry (GF)
Poached Hake, Baby Corn, Red Pepper, Sugarsnap Peas, Spinach, Jasmine Rice & Black Sesame Seeds

Grilled Halloumi & Roasted Vegetable Salad (GF) (V)
Honey & Chilli Glaze and Lemon Dressing

DESSERTS

Sticky Toffee Pudding (V)
Toffee Sauce and Rum & Raisin Ice Cream

Apple & Cinnamon Crumble (GFO) (V)
Rhubarb Sorbet

Belgian Chocolate Brownie (GF) (V)
Chocolate Sauce & Vanilla Mascarpone

Selection of Cheese & Biscuits (GFO) (V)
Worcestershire Sauce & Shallot Cheddar
Oxford Blue Cheese
Celery, Chutney, Grapes & Wafer Biscuits

V - Vegetarian, GF - Gluten Free, GFO - Gluten Free Option
Please inform a member of staff of any allergies. Allergen charts are available on request. Our kitchen handles nuts and all dishes may contain traces of nuts. Scan the QR code to see our Allergen Chart.