



COLWALL PARK

PRIVATE DINING MENU

£38.00

(Minimum of 20 guests)

Choose 3 options from each of the below for your guests to pre-order from

Starters

Broccoli & Stilton Soup - stilton cream, broccoli florets (V)

Ham Hock & Pea Terrine - piccalilli, tendrill pea shoots (GFO)

Deep Fried French Brie - fig chutney (V)

Smoked Mackerel Pate - toasted brioche, red onion chutney, rocket (GFO)

Romanesco - cauliflower cumin puree, walnuts, crisp (VG,GFO)

Mains

Braised Beef Blade - dauphinoise potato, savoy cabbage, charred shallots (GFO)

Stuffed Chicken Breast – Mozzarella, pesto & Parma ham, fondant potato, tomato & basil sauce (GFO)

Herb Crusted Cod - samphire, cauliflower puree (GFO)

Squash, Pine Nut & Sage Risotto - parmesan & seed crisp, micro herbs (V,GFO)

Braised Aubergine Steak - herb polenta, red wine and mushroom jus (VG,GFO)

All mains are served with seasonal vegetables (VG)

Desserts

Lemon Tart, raspberry sorbet

Chocolate Brownie - vanilla ice-cream (V,GFO)

New York Cheesecake -berry compote (V)

Steamed treacle sponge pudding - vanilla "ice-cream" (VG)

Cheese board - chefs' selection of three cheese's, crackers, celery, apple, grapes, chutney (V,GFO)

Tea & Coffee £2.50 per head

Petit Fours £4.50 per head

VE – VEGAN, VEO – VEGAN OPTION, V – VEGETARIAN, VO – VEGETARIAN OPTION, GF -GLUTEN FREE, GLUTEN FREE OPTION. ALLERGEN CHARTS ARE AVAILABLE ON REQUEST. OUR KITCHEN HANDLES NUTS AND ALL DISHES MAY CONTAIN TRACES OF NUTS.

Colwall Park, Colwall, WR13 6QG
01684 540000 | hotel@colwall.com