



COLWALL PARK

Amuse Bouche

Parmesan, Garlic & Chive Fritter with Apple & Celeriac (V)

Starter

Duo of Salmon – Pate & Beetroot Gravadlax, Pea Puree & Dill Cracker (GFO)

Roasted Butternut & Sweet Potato Soup, Toasted Seeds, Curried Oil, Bread & Butter (V) (GFO)

Corn Fed Chicken Terrine, Truffled Mascarpone, Pickled Mushrooms & Parsley Croute (GFO)

Grilled Goats' Cheese, Pickled Beetroot, Candied Walnuts & Balsamic Vinegar (V) (GF) (N)

Mains

Our Farm Roast Turkey, Apricot Stuffing - Roast Potatoes, Cranberry Sauce & Brussel sprouts (GFO)

Duo of Beef – Fillet & Shin, Dauphinoise Potatoes, Roasted Shallots Pancetta, Wilted Spinach & a Red Wine Jus (GFO)

Fillet of Seabass - Seared Scallop, Tender Stem Broccoli, Crushed Chive Potatoes, Mustard & Tarragon White Wine Sauce (GF)

Wild Mushroom, Spinach and Brie Tart - Caramelised Shallot, Toasted Yeast Flakes & New Potatoes (V)

Dessert

Traditional Christmas Pudding - Brandy Sauce (N)

Melting Chocolate Tart - Salted Chocolate Soil with Vanilla Pod Ice Cream & Tuille (V)

Buttermilk Pannacotta - Warm Poached Berries (V) (GF)

Cheeseboard - Selection of Farmhouse Cheeses, Celery, Grapes & Crackers (GFO) (V)

To Follow

Coffee or tea served with a homemade warm mince pie (GFO)

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.