



# COLWALL PARK

## New Years Eve Menu

### Starters

**Roasted Red Pepper & Tomato Soup** - Basil Oil, Bread Roll (VE) (GFO)

**Beef Carpaccio** - Prime beef, Wild Rocket, Shaved Parmesan, Capers, Truffle Oil (GF)

**Haddock & Salmon Mosaic** - Micro Greens, Radish slices, Capers, Citrus Vinaigrette (GF)

**Brie Cheese & Beetroot Salad** - Candied Walnuts, Roasted Beets, Mixed Leaf, Balsamic Reduction (V)  
(N)

### Mains

**Braised Lamb Shoulder** - Red Wine, Garlic Mash, Mint Gremolata Jus (GFo)

**Pan Seared Sea-bass Fillet** - Crushed New Potatoes, Chardonnay Leeks (GF)

**Wild Mushrooms Risotto** - Arborio Rice, Porcini & Chestnut Mushrooms, Thyme & truffle butter (V)  
(GF)

**Chicken Wrapped in Parma Ham** - Potato Hash, Tender stem Broccoli, Creamy Tarragon sauce (GF)

### Dessert

**Chocolate & Raspberry Torte** – Mixed berries (VE)

**Lime & Lemon Posset** – Homemade Shortbread Biscuit, White Chocolate Shards (GFO)

**Classic Crème Brûlée** – Homemade Shortbread Biscuit (GFO)

**Cheeseboard** - Selection of farmhouse cheeses, celery, grapes & crackers (GFO) (V)

### To Follow

Coffee or tea served with petite fours (N)

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](mailto:hotel@colwall.com)