

Colonnade

GROUP MENU

FOR SHARING



10 - 30 GUESTS

OUR GROUP MENU IS CRAFTED FOR LARGER GATHERINGS,
DESIGNED TO MAKE YOUR CELEBRATION UNFORGETTABLE.

WITH A SEASONAL, SHARED DINING STYLE INSPIRED BY A
TAPAS-STYLE FEAST, YOUR PARTY WILL ENJOY A DIVERSE
SELECTION OF DISHES TAILORED TO THE SIZE OF YOUR
GROUP. IDEAL FOR FESTIVE OCCASIONS OR ANY
CELEBRATION AT COLONNADE!

PLEASE NOTE: THIS SAMPLE MENU IS FOR REFERENCE, AND
WE'RE HAPPY TO ADJUST DISHES OR ACCOMMODATE ANY
DIETARY NEEDS WITHIN YOUR GROUP.

PLEASE EMAIL US TO ENQUIRE ABOUT GROUP BOOKINGS:

DINE@COLONNADEBRISTOL.COM

OR CALL: [0117 440 7661](tel:01174407661)

PLEASE INFORM US OF ANY **ALLERGIES OR INTOLERANCES** BEFORE ORDERING.
WHILE ALL OUR DISHES ARE MADE FRESH IN-HOUSE, **TRACE INGREDIENTS MAY BE PRESENT** DUE TO OUR SUPPLIERS.

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GROUP MENU

£36 PER PERSON



NIBBLES

HOUSE-BAKED BREAD WITH WHIPPED BUTTER (VGO)
LEMON, GARLIC & ROSEMARY MARINATED OLIVES (VG)

SHARING PLATES

POMMES ANNA CHIPS, PARMESAN, TRUFFLE, AIOLI (V)
ROAST CAULIFLOWER, CAPER, SAGE & BUTTERNUT SQUASH PURÉE (VG)
ROAST BEETROOT, TARRAGON, WHIPPED TOFU, HORSERADISH (VG)
SHORT-RIB RAGU CRÉPINETTES, RICH TOMATO SAUCE
CONFIT DUCK CROQUETTES, PAPRIKA AIOLI
CURED ATLANTIC HALIBUT, GINGER DRESSING, YOGHURT
SELECTION OF SOMERSET CURED MEATS

DESSERTS

CANNOLI FILLED WITH FLAVOURED RICOTTA (V)
PUMPKIN SPICE OR EARL GREY

(V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTION AVAILABLE

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