

Colonnade

SAMPLE 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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SAMPLE GROUP MENU

£42 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)
HERITAGE CARROTS, HOT MAPLE, BUTTERBEAN PURÉE (VG)
ROAST BEETROOT, TARRAGON, WHIPPED TOFU, HORSERADISH (VG)
SHORT-RIB RAGU CRÉPINETTES, RICH TOMATO SAUCE
CONFIT DUCK CROQUETTES, PAPRIKA AIOLI
SMOKED COD ROE CROSTINI, PICKLED RADISH
ROASTED PORK BELLY, BURNT APPLE PURÉE

DESSERTS

HAZELNUT CHOCOLATE TORTE (V)

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

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