

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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£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)

TEMPURA BROCCOLI, SUNFLOWER SEED ROMESCO, LEMON & CAPER (VG)

ROAST BEETROOT, TARRAGON, WHIPPED TOFU, HORSERADISH (VG)

BRAISED LAMB SHOULDER, MINT SALSA, CARROT PURÉE

CONFIT DUCK CROQUETTES, PAPRIKA AIOLI

SMOKED COD'S ROE, CROSTINI, PICKLED RADISH

SLOW ROASTED PORK BELLY, BURNT APPLE PURÉE

DESSERTS

HAZELNUT CHOCOLATE TORTE (V)

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

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