

Colonnade

SAMPLE CHRISTMAS MENU

10 - 30 GUESTS



2 COURSES | £ 2 5
3 COURSES | £ 2 9 . 5 0



Children's Menu | 2 Courses - £15 | 3 Courses - £17.50

*This menu includes a complimentary glass of prosecco or fruit juice
& house baked bread with whipped sea salt butter for the table*



* Starter *

Roast pumpkin soup, pumpkin seed pesto, croutons (ve)
Beetroot cured salmon gravlax, pickled cucumber, trout caviar, crostini
Confit Chicken and Ham Hock Terrine, celeriac remoulade, crostini

* Main *

Caramelised onion, squash & mushroom wellington, vegetable red wine jus (ve)
Braised beef shin, seared mushrooms, red wine sauce
Turkey parcel, wrapped in steaky bacon, sage & onion stuffing, red wine jus

**All served with roast potatoes, Brussel sprouts, braised red cabbage, heritage carrots,
parsnips, Yorkshire pudding & classic condiments**

* Dessert *

Christmas frangipane tart, brandy butter custard
Ginger pudding, caramel, miso & salted caramel ice cream
Chocolate mousse, macerated berries, meringue shards (ve)



Extra Sides (per person)

Roast potatoes (ve) 3.50
Pigs in blankets 4.95
Devils on Horseback 4.95
Fried truffled brussel sprouts (ve) 3.25
Maple-glazed roasted root veg (ve) 3.25



(ve) Vegan



PRE-ORDERS MUST BE MADE IN ADVANCE FOR ALL MENU ITEMS / ADD-ONS, AT LEAST TWO WEEKS IN ADVANCE

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.