



COLDRA COURT HOTEL

DINNER MENU

Starter

Cream of Tomato Soup (V,G)

With herb croutons

Or

Chicken Liver Parfait (G,E,D,SD,S)

Toasted brioche

Main Course

British Reared Chicken Breast (D,SD)

Butternut purée, parsley Parmentier potato, roasted garlic and bacon, chicken jus

Vegetarian Option

Pea and Roasted Garlic Risotto (V)

Primavera vegetables, basil, tomato essence and vegan cheese

Desserts – From the Buffet

Chocolate Fountain (V,S,D,G,E)

Marshmallows, fudge, strawberries, sprinkles and toppings

Lemon Meringue Pie (V,E,D,G)

Raspberry Compote (V)

Fresh Fruit Platter (V)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.