

PARADE

MENU

'TIS THE
SEASON
TO...

Y

SOUNDS
OF MOTOWN
The Severn Suite



COLDRA COURT HOTEL
BY CELTIC MANOR

To Begin

Assortment of Bread Rolls (V,W,B,Se)

Served with butter (V,D)

Starter

Roasted Tomato and Red Pepper Soup

*Spiced sunflower seeds, basil oil, plant-based cream,
paprika puff pastry straw (V)*

Main Course

Roasted Turkey

*Cranberry pork sausage wrapped in bacon, sage and onion
pork stuffing, herb potato, parsnip, carrot,
Brussels sprouts, rich turkey jus (SD)*

Spiced Squash, Chickpea and
Lentil Roast with Chestnuts 🌿

*Plant-based sausage wrapped in leek, sage and onion
stuffing, herb potato, parsnip and carrot, Brussels sprouts,
plant-based herb gravy (V,S)*

Dessert

Chocolate and Cherry Delice

*Cherry ripple cream, cherry and star anise gel, festive
berry and cherry compote (V,S,SD)*

*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.*

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

*Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts,
(H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts*

*Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish,
(L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds,
(S) Soya, (SD) Sulphur dioxide*

Lifestyle: 🌿 Plant-based, (V) Vegetarian