



COLDRA COURT HOTEL
BY CELTIC MANOR

MENU

Choose one starter, one main course and one dessert
from the menu below.

Alongside the main menu, we are also able to cater
for most dietary requirements.

STARTERS

Carrot, Red Lentil and Cumin Soup

Roasted seeds, herb oil (V)

Chicken Liver Paté

Toasted brioche, chutney (D,W,E,SD)

Sundried Tomato and Rocket Arancini

Garlic mayonnaise (V,W,D,E)

MAINS

Steak and Ale Pie

Horseradish mashed potato, roasted root vegetables, gravy (W,F,S,E,D)

Roasted Chicken Breast

Crushed potato, roasted root vegetables, thyme sauce (SD)

Slow Cooked Belly Pork

Wholegrain mustard mashed potato, roasted root vegetables, pork sauce (D,Mu)

Parsnip, Butternut Squash and Red Lentil Pie

Mashed potato, roasted root vegetables, vegetarian gravy (V,W,S,D,E,Mu,C)

Chestnut and Mixed Seed Roast

Crushed potato, roasted root vegetables, vegetarian gravy (V,S)

DESSERTS

Apple and Blackberry Crumble Tart

Blackberry ripple cream (V,W,D,E)


Eton Mess Bar

Crushed meringue, berry compote (V,D,E)

Lemon Tart

Mixed berry compote (V,W,S,D,E,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