



Sunday Menu

2 COURSES £24.50 | 3 COURSES £27.50

STARTERS

Chef's Daily Soup

GFO, DFO, VEO

crusty bread roll, ask your server for today's selection

Chicken, Sun Dried Tomato and Basil Terrine

Caprese salad, basil pesto, balsamic glaze

Honey Roasted Pear Stuffed with Blue Cheese

GF, V
toasted walnuts, rocket, balsamic glaze

Tempura King Prawns

GF, DF
lemon and garlic aioli

Beetroot, Potato and Herb Tartare

GF, VE
braised shallots, dill mayonnaise, rosemary crostini

Grilled Goat's Cheese Salad

grapes, grilled peppers, toasted pine nuts with a balsamic glaze

ROAST & MAINS

Gold Room Sunday Roast

choice of: roast beef, pork loin or chicken breast
all served with traditional roast garnish, yorkshire pudding and rosemary gravy

Sirloin Steak

GF
wild mushrooms, vine tomatoes, peppercorn or blue cheese sauce, with chips or sweet potato fries (£10 supplement)

Pan-Fried Sweet Chilli

Salmon Fillet

GF, DF
Asian-style stir-fried vegetables, sautéed pak choi

Roast Pumpkin and Mushroom Loaf

V
served with traditional roast garnish, yorkshire pudding and rosemary gravy

Poached Cod Fillet

GF
new potatoes, crushed parsley, sautéed spinach, green beans and white wine sauce

Caesar Salad

GFO, VO
baby gem lettuce, Caesar dressing, croutons, crispy bacon, soft boiled egg, parmesan
Add: Chicken +£4.50, Garlic King Prawns +£5.50, Avocado +£3.50

Beetroot Tikki Curry

DF, VEO
beetroot, sweet potato and chickpea patie, curry sauce, basmati rice, naan bread

TO FINISH

Apple and Berry Crumble

V
served with vanilla ice cream

Selection of Ice Cream

V
choose from vanilla, chocolate or strawberry

Baked Vanilla Cheesecake

V, GFO
with a juicy berry compote and chantilly cream

Salted Caramel Brownie

VEO, GFO
chantilly cream or vanilla ice cream

Forest Fruit Berry Trifle

GF
chantilly cream and creme anglaise

Dorset Cheese Plate

grapes, crackers and Collingwood chutney (£2.50 supplement)

VE - Vegan | VEO - Vegan Option | V - Vegetarian | VO - Vegetarian Option

GF - Gluten Free | GFO - Gluten Free Option | DF - Dairy Free | DFO - Dairy Free Option

If you have any food allergies, intolerances, or sensitivities, please mention this to your server when ordering.

While we take care, our kitchen prepares food in shared spaces where various allergens are present, so we're unable to guarantee that dishes are completely free from allergenic ingredients.

A 10% discretionary service charge will be added to your bill, distributed in its entirety to our team.





HOTEL
COLLINGWOOD