The Collingwood Arms Hotel Sunday Lunch Menu



Mother's Day Menu



Leek & Potato Soup
Homemade Bread Roll , Whipped Butter, Smoked Sea Salt

Twice Baked Goat's Cheese Souffle
Black Truffle & Parmesan Custard, Smoked Tomato Relish

King Prawn Cocktail
Bloody Marie Rose, Shredded Iceberg, Lemon, Buttered Brown Bread

Chicken Liver Parfait
Caramelised Onions, Black Garlic Ketchup, Pickled Shallots, Sourdough

Citrus & Gin Cured Loch Duart Salmon
Pickled Fennel & Cucumber, Citrus Gel, Nasturtium

Roast Sirloin of Dry Aged Beef
Yorkshire Pudding, Beef Dripping Roast Potatoes, Crushed Carrot & Swede, Cauliflower & Leek Cheese, Red Wine Jus

Roasted Leg of Lamb
Yorkshire Pudding, Beef Dripping Roast Potatoes, Crushed Carrot & Swede, Cauliflower & Leek Cheese, Red Wine Jus

Half Roasted Free-Range Chicken
Yorkshire Pudding, Beef Dripping Roast Potatoes, Crushed Carrot & Swede, Cauliflower & Leek Cheese, Chicken Jus

Spinach, Feta & Potato Pithivier
Ajo Blanco, Basil Pesto, Watercress & Parmesan

Grilled Fillet of Seabass
Crab & Crème Fraiche Crushed Potatoes, Asparagus, Toasted Almonds, Hollandaise

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Tonka Bean Panna Cotta
Prosecco Poached Rhubarb, Honeycomb, Meringue

Sticky Chocolate Sponge
Salted Caramel Sauce, Madagascan Vanilla Ice cream, Chocolate Tuile

Pistachio Cake
Roasted Pineapple, Apple Caramel, White Chocolate Mousse, Salted Pistachio Ice cream

Lemon Tart
Caramelised White Chocolate, Elderflower Sorbet, Raspberry

Three Scoops of English Lakes Ice Cream
Madagascan Vanilla, Blairgowrie Strawberry, Milk Chocolate

2 Courses £26.00 – 3 Courses £32.50

Gratuities are not included in service but left at your discretion.

IMPORTANT INFORMATION:
All our food is prepared in a kitchen where nuts, gluten, and other known allergens maybe present. Our dish descriptions do not include all the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of our team before ordering. Full allergen information is available.