



CHRISTMAS DAY

£95.00 Per Person ~ £50.00 for Under 12.

Enjoy Lunch at The Castle Hotel with Bread Rolls, Speciality Butter & Crackers.

£30.00 non-refundable or transferable deposit per person required to book. Pre Order & full payment required by

Monday 2nd December

10% Service Charge will be applied to the total bill.



CHEF'S AMUSE BOUCHE

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STARTERS

Gressingham Duck Breast

Confit Leg Sausage Roll, Spiced Plum
Chutney & Blood Orange

Tuna Loin Tataki

Sesame, Chilli & Miso Dressing & Baby
Capers

Devonshire Crab Chowder

Baby Scallops, Dill Cream, Salt Butter &
Sourdough

French Onion Croquette

Brie De Meaux, Cranberry & Chard

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MAIN DISHES

Roast Breast of Turkey

Lincolnshire Pig In Blanket, Chestnut & Apricot Stuffing, Duck Fat Roast Potatoes &
Mulled Red Cabbage

10oz Lincolnshire Beef Feather Blade

Black Truffle Butter Mash, Whiskey Carrots, Parsnip Crisps & Bordelaise Sauce

Butter Poached Halibut

Lobster Arancini, Thermidor Veloute & Saffron Butter

Butternut Squash Wellington (VE)

Wild Mushroom Gavy, Roast Potatoes & Mulled Red Cabbage

All Mains Served with Seasonal Vegetables

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DESSERTS

Spiced Christmas Pudding

Courvoisier Sauce, Spiced Rum & Blood Orange Marmalade & Brandy Snap with Irish
Cream

White Chocolate Tiramisu

Irish Cream, Mascarpone & Vanilla

Sicilian Lemon Tart (GF & VE)

Raspberry Sorbet, Spiced Blackberries & Mint

Cheese Board

A Selection of English & European Cheese, Crackers, Chutney, Celery & Grapes

