

Enjoy a Three Course Lunch at The Castle Hotel with Christmas Crackers.

A Pre-order and £10.00 non-refundable or transferable deposit per person is required for tables of 6 or more.

10% service charge will be added to the total bill on the day.

### **STARTERS**

# **Spiced Parsnip Soup**

Crispy Cumin Onions, Creme Fraiche & Coriander V GR

## Pulled Ham Hock & Turkey Terrine

Pickled Onions, Poacher Cheese Crisp Sourdough & Beetroot Puree GR

# Smoked Salmon, Chive & Cheese 'Gateau Crepe'

Tomato Salad & Vinaigrette

#### **Chestnut & Mushroom Wontons**

Pea & Seaweed Puree, Pickled Wild Mushrooms, Garlic & Soy V

#### **MAINS**

### **Roast Crown of Turkey**

Pigs in Blankets, Savoy Cabbage, Honey & Fennel Carrots, Sage & Onion Roast Potato GR

# 48 Hour Braised Blade of Beef

Parsnip 'Mash', Broccoli, Tomatoes & Beef Butter Sauce GF

#### Hake in Panko Breadcrumb

Lobster, Dill & Tomato Risotto, Hollandaise & Basil

### Spinach, Aubergine, Feta & Squash Filo Pastry

Tomato, Garlic & Olive Oil Puree, Pomegranate & Herb Salad VR

#### **DESSERTS**

70% Chocolate, Vanilla, Caramel Biscuit & Honeycomb Tiffin

White Chocolate Ice Cream V

### **Christmas Pudding**

Spiced Rum Custard GR V

### Steamed Orange, Sultana & Ginger Pudding

Toffee Sauce & Vanilla Ice Cream V GF

**Christmas Millionaire Ice Cream Sundae** 

#### TEA & COFFEE

Stokes Filter Coffee or Breakfast Tea, served with Mince Pie



GF-Gluten Free, GR-Gluten Free on Request, V-Vegetarian, VE-Vegan, N-Contains Nuts

### To make a reservation, please call 01522 538801 or email info@castlehotel.net

Deposit required at the point of booking. Pre-order form is required by email at least 10 days prior to reservation. For specific dietary requirements, please email info@castlehotel.net. The final balance is due on the day.