

CHRISTMAS

Menu

STARTERS

Roast Parsnip & Apple Soup (VE, GFO)
*Served with Parsnip Crisps and a Bread Roll.
(GFO with Gluten Free Bread)*

Smoked Haddock & Cheddar Fish Cake
With Creamy Leeks.

Tomato & Chutney Tart (VEO)
Cherry Tomatoes on a layer of Yellow Pepper & Aubergine Chutney, in a Shortcrust Case & Sprinkled with Feta Cheese. (VEO with Vegan Feta)

Chicken Liver & Smoked Bacon Terrine
Served with Salad, Onion Chutney & Toast.

MAINS

Festive Roast Turkey or Beef (GFO)
*With all the Trimmings & Seasonal Vegetables.
(GFO with GF Gravy)*

Salmon & King Prawn Fish Pie
Topped with Creamy Mash and a Parmesan Breadcrumb. Served with Seasonal Vegetables.

Vegetable En Crouete (VE)
Asparagus & Roasted Vegetables wrapped in Puff Pastry. Served with a Tomato & Basil Sauce & Seasonal Vegetables.

Festive Kiev
Breaded Chicken Breast stuffed with Stilton, Garlic & Bacon. On a Cranberry Balsamic Glaze and Crispy Bacon. Served with Chips & Salad.

DESSERT

Lemon Brûlée Cheesecake (V)
With Raspberry Coulis

Christmas Pudding (VEO)
*With Brandy Butter & Whipped Cream.
(Pudding is Vegan)*

Coconut & Lime Panna Cotta (VE, GF, DF)
With a Pineapple, Mint & Chilli Salsa.

Baileys Affagato (V)
Homemade Chocolate Chip Ice Cream, rolled in Hazelnuts and White Chocolate. Served with a Baileys Cream Sauce, Amoretti Biscuits and Espresso Coffee.



2 COURSE
£27.95

3 COURSE
£32.95

£10 DEPOSIT PP

Castle Inn – Christmas Booking Form

Party Organiser:..... Contact Number:..... Date of Booking:.....

Name	Starters				Mains					Desserts			
	Soup	Fish Cake	Tart	Terrine	Turkey	Beef	Fish Pie	En Crouste	Kiev	Cheesecake	X-Mas Pud	Panna Cotta	Affagato
EG - Twinkle McJingles			VEO			GFO					X		

£10 deposit per person and completed booking form required at least one week in advance.