

## STARTERS

### Smoked Salmon & Prawn Cocktail - GF

Prawns in a Marie Rose Sauce, Cucumber & Cherry Tomatoes wrapped in Smoked Salmon, on a bed of Iceberg Lettuce

# Spicy Tomato & Red Pepper Soup - GF/VGO

With melted Mozzarella & served with Focaccia or Gluten Free Bread

#### Breaded Brie Bites - V

Served on a bed of Mixed Leaf Salad with a Cranberry Sauce

## Pork, Duck Liver & Orange Pate - GFO

A Smooth Pate made from Duck Liver with Orange & Cognac Liqueur. Topped with Orange in a lightly flavoured Orange Jelly. With Red Onion Chutney & Toast, Gluten Free Bread available

### MAIN COURSE

## Traditional Turkey or Beef Roast - GFO

With all the trimmings

### Pan Fried Salmon Fillet - GF

With King Prawns on a bed of Asparagus, in a White Wine Creamy Sauce. Served with Duchess Potatoes

#### Nut Roast - VGO

With Creamy Leeks, Duchess Potatoes & Gravy

#### **Festive Kiev**

Chicken Breast stuffed with Stilton, Bacon & Garlic Butter, topped with a Creamy Stilton Sauce, with a Cranberry Glaze. Served with Chips & Coleslaw

### **DESSERTS**

### Lemon Meringue Cheesecake With a Lemon Sauce & Berry Compot

## Vanilla Ice Cream - VG/GF

With Roasted Pineapple & Toasted Almonds

# Christmas Pudding

Served with Brandy Butter

#### Milk Chocolate Tart

With Homemade Pistachio Ice Cream

#### Cheese Platter - GF/V

A Selection of Cheeses, served with Crackers and Chutney (£3 Supplement)

2 Course £27.95



3 Course £32.95

Served between 26<sup>th</sup> November & 20<sup>th</sup> December (excluding Sundays) £10 Deposit PP and the completed booking form required at least one week in advance of your booking.

# <u>Castle Inn – Christmas Booking Form</u>

Party Organiser: Date of Booking: Date of Booking:

	Starters				Mains					Desserts				
Name	Prawn	Soup	Brie Bites	Pate	Turkey	Beef	Nut Roast	Salmon	Kiev	Cheesecake	X-Mas Pud	Tart	Ice Cream	Cheese
EG - Twinkle McJingles		VGO				GFO								Х

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