



Christmas

MENU

Complimentary glass of prosecco upon arrival

STARTERS

Smoked salmon and cream cheese roulade, preserved lemons, chive oil and toasted sourdough (GFA)

Deep fried goats curd, caramelised beetroots, grapefruit, watercress, candied hazelnuts & balsamic reduction (V, GF)

Cream of celeriac soup and truffle oil served with crusty bread (VG, GFA)

Confit duck, apple, apricot and brandy terrine, cranberries, onion marmalade & melba toast (GFA)

MAINS

Roast turkey, pigs in blankets, sage and onion stuffing, garlic & thyme roasted potatoes, roasted carrots, parsnips, Brussels sprouts, braised red cabbage and turkey gravy (GFA)

Braised beef blade with garlic marsh, roasted parsnips & carrots, parsnip crisps, braised red cabbage and red wine jus

Vegetable Wellington with garlic & thyme roasted potatoes, roasted carrots, parsnips, Brussels sprouts, braised red cabbage with vegetarian gravy (VG)

Baked hake with spring onion potato cake, kale, roasted vine tomatoes and a rich tomato reduction (GF)

DESSERT

Flambéed Christmas pudding and red currants served with brandy sauce (V)

Raspberry tiramasu served with mocha ice cream (V)

Apple, pear and cinnamon crumble served with ice cream, custard or sorbet (VGA, GF)

Chocolate brownie, black currant clotted cream ice cream and chocolate sauce (V)

2 COURSES - £30.95

3 COURSES - £36.95

Bookings from the 20th November until the 24th December.

Call 01225 309317 or visit www.thecastleinnboa.co.uk - £10 deposit per person upon booking.

Inclusive of filter coffee, mince pies and table dressed with crackers.

We have strict procedures when preparing allergen dishes, but we cannot guarantee any of our dishes are 100% free of allergens. If you have any allergies or dietary requirements, please inform us. A discretionary 10% gratuity is added to tables of 6 or more guests, a 100% of which is shared between the staff.

V = vegetarian | VG = vegan | GF = gluten free | GFA = gluten free available



Christmas

CHILDREN'S MENU

MAINS

Mini roast turkey, pigs in blankets, sage and onion stuffing, garlic & thyme roasted potatoes, roasted carrots, parsnips, Brussels sprouts, braised red cabbage and Turkey gravy (GFA)

Mini braised beef blade with garlic marsh, roasted parsnips, parsnip crisps, braised red cabbage, roasted carrots and wine jus

Mini vegetable wellington, garlic & thyme roast potatoes, roasted carrots, parsnips, Brussels sprouts, red cabbage and red wine gravy (VG, GF)

Mac & cheese, served with garlic bread (V, GF)

DESSERT

Two scoops of selected **ice cream or sorbet** (V)

Chocolate brownie, black currant clotted cream ice cream and chocolate sauce (V)

MAIN COURSE - £12.00

2 COURSES - £15.00

AGE 12 AND UNDER

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