



Christmas

MENU

COMPLIMENTARY GLASS OF PROSECCO UPON ARRIVAL

STARTERS

Herb roasted beetroot and shallot tart, walnuts, romesco sauce (VG, GF)

Baked camembert, honey, cranberries & walnuts, toasted butter brioche (V)

Braised & breaded pork cheek, torched pear, caramelised shallot puree, picked girolle mushrooms (GF)

Smoked salmon mousse, compressed cucumber with chives, pickled golden beetroots, focaccia crispbreads

MAINS

Roasted turkey crown, garlic & thyme roast potatoes, homemade pigs in blankets, honey & rosemary roasted carrots, parsnips, cranberry & sage stuffing, red cabbage, brussels sprouts, chestnuts, turkey gravy (GFA)

Braised lamb neck stuffed with apricots & chestnuts, root vegetable gratin, salsify puree, red cabbage, tenderstem broccili, rosemary red wine gravy (GF)

Roasted monkfish tail stuffed with sage, onion, spinach & pine nuts, garlic & thyme roast potatoes, red cabbage, fire roasted plum tomato & caper sauce (GF)

Celeriac, butternut squash, chestnut, cranberry & sage vegetable stack, garlic & thyme roast potatoes, rosemary roasted carrots, parsnips, brussels sprouts, red cabbage, red wine gravy (VG, GF)

DESSERT

Flambéed homemade Christmas pudding, vanilla whipped cream, brandy snap crumb (V, GF)

Apple & cinnamon souffle, blackberry ice cream, biscoff crumb (V)

Dark chocolate orange torte, blood orange sorbet, candied hazelnuts (VG)

Three cheese board (cave aged cheddar, Bath blue & driftwood goats cheese), artisan assorted crackers, walnuts, fig & honey chutney (V) (£3.50 supplement)

2 COURSES - £30.95

3 COURSES - £36.95

Bookings from the 21st 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 crown, garlic & thyme roast potatoes, homemade pigs in blankets, honey & rosemary roasted carrots, parsnips, cranberry & sage stuffing, red cabbage, brussels sprouts, chestnuts, turkey gravy (GFA)

Mini vegetable stack, garlic & thyme roast potatoes, rosemary roasted carrots, parsnips, brussels sprouts, red cabbage, red wine gravy (VG, GF)

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

DESSERT

Two scoops of selected **ice cream or sorbet**

Apple & cinnamon souffle, blackberry ice cream, biscoff crumb (V)

Dark chocolate orange torte, blood orange sorbet, candied hazelnuts (VG)

MAIN COURSE - £12.00

2 COURSES - £15.00

AGE 12 AND UNDER

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