



# 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 21<sup>st</sup> November until the 24<sup>th</sup> December.

Call 01225 309317 or visit [www.thecastleinnboa.co.uk](http://www.thecastleinnboa.co.uk) - £10 deposit per person upon booking. Inclusive of filter coffee, mince pies and table dressed with crackers.

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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