

THE CASTLE INN

ROWLANDS CASTLE

Christmas Menu

AMUSE BOUCHE TO START

- * Treacle cured salmon, pickled radish and beetroot, stem ginger and lemongrass gel.
- * Baked goats' cheese, frisée, roasted figs, pears and toasted almonds.
- * Confit duck leg scotch egg, blood orange and pea shoot salad.

FOLLOWED BY.

- * Mulled wine sorbet.

MAIN COURSE

- * Turkey Paupiette, apricot, pistachio and Barkham blue stuffing, goose fat garlic and rosemary roast potatoes, pork and leek in blanket, Turkey gravy, cranberry and orange sauce.
- * Pan roast fillet of Black bream, heritage tomato salsa with coriander and basil, lemon butter poached asparagus.
- * Wild mushroom and mixed nut wellington, saffron roast potatoes, vegetable gravy.

DESSERT

- * White chocolate and cranberry bread and butter pudding, whiskey cream.
- * Clementine and ginger cake trifle.
- * Godminster vintage cheddar, isle of wight blue, port of Lancaster smoked somerset brie, pickles, chutney and biscuits.

3 Courses
£39.95

2 Courses
£35.95

All Prices Include VAT.

Please Inform us of any Intolerances or Allergies when Reserving