



THE CASTLE

CHRISTMAS DAY

3 COURSES £94.95

Celebrate the most heart warming day of the year with our exquisite hand-picked three course festive menu

STARTERS

Prawn & avocado cocktail

Bloody marie rose sauce, gem lettuce, cherry tomatoes

Venison carpaccio

Celeriac remoulade, baby beetroot

Roasted scallops

Confit garlic, tarragon, white port, breadcrumbs

Buratta (V)

fresh figs, rocket vinaigrette

Celeriac, hazelnut & truffle soup (VG)

Celeriac crisps, crusty bread roll

MAINS

Beef Wellington

Goose fat rosemary roast potatoes, pigs in blankets, confit carrot, beef dripping brussel sprouts, crispy parsnips, gravy, horse radish cream

Chestnut roast Wellington (VG)

Rosemary roast potatoes, brussel sprouts, roasted parsnips, confit carrots, gravy

Roast Hampshire turkey

Rolled in bacon, goose fat roast potatoes, roasted parsnips, confit carrots, cauliflower cheese, brussel sprouts, pigs in blankets, gravy

Pan roasted whole plaice

Lemon & caper butter sauce, creamed mash potato, spinach & tenderstem broccoli, toasted almonds

DESSERTS

Tiramisu

Christmas pudding- brandy butter

Apple & pecan strudel, vanilla custard

Limoncello sorbet (VG)

Cheese board, biscuits, quince

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

Wheat and nuts are in daily use in our kitchen. If you have a food allergy please ask to speak to the duty manager for assistance.

All weights are approximate and are taken prior to cooking. VAT is included at the current rate. A discretionary service charge of 12.5% will be added to your bill