



# Christmas at the Castle

## STARTER

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Cider & white onion soup (GFO|V).  
Prawn & crab cocktail (GFO).  
Mushroom & chestnut parfait (GFO|VE).

## MAIN COURSE

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Roast turkey, seasonal vegetables, pig in blanket,  
cranberry sauce, red wine gravy (GFO).  
Festive burger - crispy chicken schnitzel, brie, winter  
slaw, cranberry sauce (GFO).  
Venison thatched pie, grain mustard potato top &  
seasonal greens (GF).  
Grilled salmon fillet, herby mashed potatoes,  
tenderstem broccoli & creamy leek sauce (GF).  
Wild mushroom pasta (GFO|VE).

## DESSERT

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Christmas pud & brandy sauce (V).  
Panetonne bread & butter pudding with custard (V).  
Winter berry pavlova (GF).  
Black forest sundae (GF).

Mince pies and truffles for all!  
T's & C's overleaf.

Join us for our Christmas fayre, available on Fridays and Saturdays from 6th  
December until 21st December.

2 courses £36 | 3 courses £41

To secure your booking, we will need your card details.  
For cancellations made before the booking date, a charge of £10 per person will  
be applied to the card provided. If cancellations are made on the booking date,  
the full payment will be taken. Please make sure to provide pre-orders 7 days  
before the booking date.

Please let us know in advance if you have any allergies.