BOOK YOUR TABLE

CASTLE

EST 1883

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CHRISTMAS
MENU

BLACK FRIDAY OFFER

Served Monday 16th November to Friday 27th November

Two Course £22.95

Three Course £28.95

MONDAY TO FRIDAY LUNCH

Served 12pm- 3pm

Two Course £31.95

Three Course £37.95

EVENINGS & WEEKENDS

Three Course £37.95

Prosecco Reception

Add a Prosecco Reception to your festive booking
£4.95 per person

Starters

CURRIED PARSNIP & CHESTNUT SOUP
Sage oil, baked sourdough *(vg, gfo)*

OAK-SMOKED SALMON
Lemon & dill crème fraîche, pickled cucumber, focaccia *(gfo)*

WILD MUSHROOMS ON TOAST
Tarragon cream, aged parmesan, crispy shallots *(v)*

BEEF & GUINNESS CROQUETTES
Mustard mayonnaise, pickled red onion, watercress

CHICKEN LIVER & BRANDY PÂTÉ
Cranberry & orange chutney, toasted sourdough *(gfo)*

Mains

SALMON WELLINGTON
Glazed baby onions, buttered winter greens,
herb-roasties, prosecco cream

FESTIVE TURKEY PARCEL
Sausage meat & sage-stuffed turkey wrapped in bacon,
roast potatoes, festive vegetables, red cabbage, rich gravy *(gfo)*

ROASTED SQUASH & PECORINO GNOCCHI
Sage butter, toasted walnuts, wilted spinach, crispy shallots *(v)*

CHESTNUT, CRANBERRY & PUMPKIN SEED ROAST
Rich gravy, braised red cabbage, roasted sprouts,
glazed parsnips & carrots, roast potatoes *(vg)*

BEEF & ALE CASSEROLE
Porcini mushrooms, thyme mash, glazed chantenay carrots

MOROCCAN SPICED LAMB SHANK *£6.95
Squash & chickpea tagine, toasted pearl couscous, sumac-spiced
almonds, fresh coriander

Desserts

CHRISTMAS PUDDING
Brandy custard *(v)*

SALTED CARAMEL PROFITEROLES
Belgian chocolate ganache, crushed honeycomb *(v)*

APPLE & CINNAMON CRUMBLE
Apple compote, vanilla bean custard *(vg gf)*

CRANBERRY & APRICOT CHEESECAKE
White chocolate, cherry compôte & pistachio praline *(v)*

BLOOD ORANGE & CLEMENTINE TART
Chocolate pastry & chantilly cream *(v, gf)*

Sides

£5 each | 2 for £9 | 3 for £13

CREAMY CAULIFLOWER CHEESE *(v)*

FESTIVE VEGETABLES *(vg, gf)*

MAPLE & MUSTARD PIGS IN BLANKETS

THYME & SEA SALT ROAST POTATOES *(vg, gf)*

SHALLOT & SAUSAGE MEAT STUFFING

GARLIC & ROSEMARY TRIPLE-COOKED CHIPS

ARTISAN BREAD & OILS *(vg, gfo)*

ALLERGIES & INTOLERANCES

While some dishes are labelled vegan or gluten-free, please inform us of any allergies, intolerances, or specific dietary requirements when placing your pre-order. This ensures we can handle your request with the necessary care and attention.

Although our dishes are freshly prepared, they may still contain allergens or ingredients not listed on the menu. Due to the nature of our kitchen environment and potential changes in our supply chain, we cannot guarantee any dish is entirely free from allergens.

Ingredients and suppliers may vary, but we will always do our utmost to accommodate your needs.

For full allergen information, please visit our website or

DIETARY KEY

(v) Vegetarian, *(vg)* Vegan, *(gf)* Gluten Free,
(gfo) Gluten Free Option.

BOOKINGS TERMS & CONDITIONS

A non-refundable deposit of £10 per person is required to confirm a booking.
Pre-orders must be submitted at least two weeks before the booking date.
Cancellations made with less than 24 hours' notice are charged at full menu price.
Cancellations made with less than 72 hours' notice incur a £10 fee per person.
Due to our layout, specific tables cannot always be guaranteed.
Each festive party booking is allocated a time slot.
We cannot produce large per-person table bills.
You must specify all dietary requirements when pre-ordering.
Supply issues may cause dish or product variations.
* Dish marked with an asterisk indicates a supplement is incurred.