

Christmas Set Menu

2 Courses for £35.00, 3 Courses for £42.50

Starters

Wild Mushrooms on Toasted Brioche

Sauteed wild mushrooms with garlic and roasted chestnuts in a rich Stilton cream sauce, served on toasted brioche.

Heritage Beetroot & Whipped Goat's Cheese

Sweet roasted golden and red beetroot with whipped goat's cheese, hot honey, toasted seeds and pistachio pesto.

The Castle Inn Festive Wild Boar Sausage Roll

Our homemade wild boar, cranberry, sage and thyme sausage roll, served with Bramley apple and cider chutney, pickled shallots and pea shoots.

Gin-Cured Salmon, Crab & Avocado Bruschetta

Gin-cured salmon, delicate white crab meat and avocado on toasted bruschetta, finished with chilli and lime olive oil.

Roasted Parsnip & Sage Soup

A velvety roasted parsnip and sage soup, drizzled with fragrant curry oil and finished with parsnip crisps and fresh chives.

Mains

Pan-Fried Turkey Escalope

With sausage meat, chestnut and sage stuffing, pigs in blankets, roast potatoes seasonal vegetables and rich pan gravy.

Confit Duck Leg Cassoulet

Slow-cooked duck leg with Toulouse sausage, cannellini beans and butter beans in a richly seasoned cassoulet, served with creamy mashed potato.

Twice-Cooked Belly of Pork

With sweet potato puree, black pudding, braised red cabbage and crisp sage leaves, finished with a wholegrain mustard sauce.

Slow-Braised Feather Blade of Beef

Served with bubble and squeak, honey and thyme-glazed carrots, crispy onions and a rich red wine gravy.

Pearl Barley & Roasted Vegetable-Stuffed Aubergine (V)

Baked aubergine filled with pearl barley, roasted carrot, parsnip, leek and herbs, topped with Gruyere and served on celeriac, roasted garlic and thyme puree.

Monkfish, King Prawn & Salmon Kebab

A chargrilled seafood kebab served with a timbale of fragrant rice and Thai green coconut curry sauce.

Desserts

Winter Berry Eton Mess

Crushed meringue, winter berries and softly whipped cream, finished with a dollop of clotted cream.

Christmas Pudding Bread & Butter Pudding

A festive twist on a comforting classic, served warm with brandy custard.

Homemade Chocolate Brownie

Rich chocolate brownie with Baileys chocolate sauce and clotted-cream vanilla ice cream.

Homemade Sticky Toffee Pudding

Warm sticky toffee pudding with salted caramel sauce and clotted-cream ice cream.

Selection of Cheese & Biscuits

Served with traditional accompaniments. £2.50 supplement.

£10 per person deposit is required to secure the booking. Please provide your party's pre-order in advance.

A discretionary 10% service charge will be added to the bill. Pre-order is required no later than one week before your booking.

For parties, the final bill must be settled in one transaction.

Please advise use of any allergies or dietary requirements when placing your pre-order.

