



Festive Menu Castle Restaurant

Starters

- Cream of Jerusalem Artichoke and Wild Mushroom Soup, Sour Dough Bread £6.00
Home Cured Gravavlax, Smoked Mackerel Pate, Pickled Cucumber Relish, Toast £7.50
Smooth Chicken Liver Parfait, Ginger and Rhubarb Chutney, Toasted Brioche £6.50
Traditional Prawn Cocktail, Served with Brown Bread and Butter £7.50
Grilled Goats Cheese Salad, Roasted Red Pepper, Olives and Balsamic Reduction £6.50
Crispy Asian Beef, in Sweet Chilli Sauce, Aromatic Salad £7.00

Mains

- Traditional Roast Turkey, Prune and Apricot Stuffing, Pigs in Blanket, Roast Potatoes,
Seasonal Vegetables and Gravy £14.50
Pan Fried Fillet of Bream, Crushed New Potatoes, Green Beans, Tomato and Roasted
Red Pepper Coulis £14.50
Winter Vegetables baked in a Creamy White Wine Sauce, Herb Crumb and Welsh
Rarebit Crouete £13.50
Local Fish and Chips, Peas and Tartare Sauce £14.50
Beef and Vegetable Casserole, Braised in a Rich Red Wine Sauce, with a Horseradish
Dumpling and Roasted Root Vegetables £15.50
8oz 28 Day Rib Eye Steak (uncooked weight), Triple Cooked Chips, Salad and
Peppercorn Sauce £24.00 (£10 supplement for all offers)

Desserts

- Traditional Christmas Pudding with Brandy Sauce £6.50
Warm Apricot and Frangipane Tart, Vanilla Ice Cream £6.50
White Chocolate and Raspberry Cheesecake £6.50
Selection of Local Artisan Cheeses, Grapes, Biscuits and Homemade Chutney £9.00
Dark Chocolate Brownie, Salted Caramel Ice Cream £6.50

