

LEAF

Feed the soul!

Fresh... Colourful... Indulgent... Exciting

A menu that offers a variety of choices that appeal to the well-being of the mind, body and soul.

PRE-THEATRE MENU

BREAD & OLIVES

5.00

Super Seed Artisan Bread Selection (V, VE)
Cold pressed olive oil and aged balsamic vinegar

3 COURSES

20.00

STARTER

Seasonal soup of the day (V, GF, VE)
Warm bread roll or gluten free bread, butter

Vietnamese salad with honey roasted ham (GF/DF)
Glass noodles, radish, spring onion, julienne of carrot, mooli, peppers, micro coriander, soy lime & chilli dressing

Tempura Calamari

Lemon and garlic mayonnaise

MAINS

Roasted chicken supreme (GF)

Crushed Jersey Royals, seasonal greens, Madeira jus

Tempura Cod & Chips

Buttered green peas, tartar sauce, skin on potato fries

Thai Green Curry (GF, VE)

Silky tofu, crispy lotus root, sticky rice

DESSERT

Chocolate and orange tart (vegan/GF)

Fresh berries, chocolate sauce

Vanilla cheesecake (V)

Raspberry coulis, fresh raspberry

Mix fruit salad with sorbet (vegan/GF)

Tables need to be vacated by 19.00 in order to make your show.
Menus are subject to change.

Please ask your server for our allergen matrix. Please inform your server of any allergies or intolerances prior to placing your order.
Local beers from Windsor & Eton Brewery, Lovibonds Brewery, Henley Tutts Chump Ciders from Bradfield. Succulent wines from Stanlake Park, Twyford.
All prices are in GBP (£) Sterling. VAT is included at the current rate. A discretionary service charge of 12.5% is applied to all bills.

V - Vegetarian VE - Vegan GD - Gluten Free DF - Dairy Free

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