

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.

TDH MENU £30.00pp

BREAD & OLIVES

5.00 extra

Super Seed Artisan Bread Selection (V, VE)

Cold pressed olive oil and aged balsamic vinegar

STARTER

Seasonal soup of the day (V, GF, VE)

Warm bread roll or gluten free bread, butter

Slow roasted beetroot and goat cheese (V, GF)

Carpaccio of beetroot, candid walnut merlot dressing

Game and apricot terrine

With fruit pickle and crispy pumpkin bread, micro cress

Tempura Calamari

Lemon and garlic mayonnaise

MAINS

Shepherd's pie (GF)

Served with green peas

Grilled 8oz Beef Steak Bavette (GF)

Cherry tomatoes on the vine, chunky chips red wine jus

Haddock & Chips

Buttered green peas, tartar sauce, chunky chips

Wild mushroom pithier (VE)

Mushroom and winter vegetable served with tomato fondue and seasonal green,
Cherry tomato on vine

DESSERT

Dark chocolate and orange cake (VE/GF/DF)

Served with a chocolate sauce and blood orange sorbet

Lemon meringue tart (V)

Fresh raspberries, berries coulis

Sticky toffee pudding (V)

Served with vanilla ice-cream, toffee sauce

Mix fruit salad with sorbet (VE/GF)

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

18 High Street, Windsor - 01753 851577 - www.castlehotelwindsor.com - h6618@accor.com