

FESTIVE MENUS

LEAF AT THE CASTLE

# LUNCHESES AND DINNERS

Join us from Friday 25th November to Saturday 24th December for the most delicious two- or three-course festive lunches and dinners, served daily at Leaf.

## TO START

Butternut squash and carrot soup with herb oil (VE)

Cocktail of Atlantic prawns with multi-seed bread, Marie Rose sauce and micro cress

Duck and orange pâté with plum and apple chutney, rustic ciabatta crisp and micro cress

## MAIN COURSES

Traditional roast turkey with all the festive trimmings, served with cranberry jus

Slow-cooked braised beef feather blade with all the festive trimmings, served with cranberry jus (GF, DF) (£5.00 supplement)

Roasted cod loin with broccoli, roasted Chantenay carrots, mashed potato, black olives and cherry tomato salsa (GF, DF)

Winter vegetable Wellington with seasonal vegetables, roasted vine cherry tomatoes and tomato fondue (V)

## DESSERTS

Traditional Christmas pudding with redcurrant and brandy sauce

Dark chocolate orange cake with chocolate sauce and an orange segment (VE, GF)

Red berry cheesecake with fresh raspberries and red fruit coulis

Two-course lunch £25.00 | Three-course lunch £30.00

Two-course dinner £30.00 | Three-course dinner £35.00

From £22.50 per child (4-12 years old)

Private dining rooms available from £100.00

Book by 28th October and receive a complimentary glass of Prosecco per person.

For tables of 8 or more a 50% deposit is required at the time of booking to secure your reservation.  
Car parking charges apply when dining / staying at the hotel.

VE Vegan V Vegetarian DF Dairy-free GF Gluten-free

