



THE
CASTLE
HOTEL



FESTIVE LUNCH AND DINNER

Two-course lunch **27.50** | Three-course lunch **32.50**

Two-course dinner **32.50** | Three-course dinner **37.50**

Bread rolls, rolled butter

TO START

Celeriac and apple soup with truffle oil (VE)

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

Chicken liver pâté with plum and apple chutney, toasted brioche and micro cress

MAIN COURSES

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

Roasted salmon with broccoli, roasted Chantenay carrots, mashed potato, lilliput capers and salsa verde (GF) (DF)

Brie and mushroom pithivier with seasonal vegetables, roasted vine cherry tomatoes and tomato fondue (V)

DESSERTS

Traditional Christmas pudding with redcurrant and brandy sauce

Chocolate delice with fruits of the forest compote (VE) (GF)

Lemon meringue tart with fresh raspberries and red fruit coulis

TO FINISH

Tea, coffee, mince pie

All prices are inclusive of VAT. A discretionary service charge of 12.5% is added to your bill. This service charge is always split between team members who served you. For more information on allergens or dietary requirements, please speak to one of the team. Calorie information per dish is available on request.

(V) - vegetarian (VE) - vegan (GF) - gluten free (DF) - dairy free