

LEAF

AT

THE
CASTLE
HOTEL

SUNDAY ROAST MENU

Two-courses 27.00 | Three-courses 32.00

Available until 5:00pm

STARTERS

Smashed avocado and smoked salmon bruschetta Homemade granary bread, lemon lilliput berries

Pressed ham hock (gf, df) Piccalilli, pickled carrot ribbon, sourdough toast

Tempura calamari Lemon and garlic mayonnaise

Burrata with plum tomato and apricot (v, gf) Extra virgin olive oil, sweet basil dressing, balsamic glaze

MAIN DISHES

Traditional beef topside (gf)

Half roast chicken (gf)

Seared Scottish salmon (gf)

Vegetarian Wellington (v)

All mains are served with an individual Yorkshire pudding along with roasted potatoes, seasonal vegetables and gravy served family style to share

SIDES 5.00 each

Creamy mashed potato | Steamed broccoli with chilli flakes | Mixed leaf salad | Onion rings

DESSERTS

Dark chocolate delice (ve, gf, df) Chocolate sauce, blood orange sorbet

Tropical panna cotta (v) Cherry coulis, glazed cherries

Windsor mess (v, gf) Red berries, berry coulis, meringue, Chantilly cream

Selection of ice creams or sorbets (v)

DRINKS SUGGESTIONS

Glass of Da Lucca Prosecco	8.00	Mimosa	11.50
Glass of Champagne	11.50	Negroni	17.00
Raimat Chardonnay 175ml	10.00	Old fashioned	17.00
FC Élevé Pinot Noir 175ml	8.00	N "A" Mojito	9.00

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. Menu available until 5:00pm on Sunday only.

v - vegetarian ve - vegan gf - gluten free df - dairy free

