

# SUNDAY LUNCH

TWO COURSES 30.00  
THREE COURSES 35.00

## APPETISERS

**Severn & Wye smoked salmon**  
Homemade multi-seeded bread, lemon, and caperberries

**Duck and orange pâté**  
Spiced autumn chutney, toasted brioche

**Tempura calamari**  
Lemon and garlic mayonnaise

**Slow roasted beetroot carpaccio and goats' cheese mousse (v, gf)**  
Merlot dressing, onion jam, candid walnut

## TASTY EXTRAS

6.00 each

**Creamy mashed potato**

**Cauliflower gratin (v)**

**Mixed leaf salad (v)**

**Tempura onion rings (v)**

## THE MAIN EVENT

**Traditional striploin of beef (gf)**

**Half roast chicken (gf)**

**Baked cod loin (gf, df)**

**Wild mushroom and Brie Wellington (v)**

All our main dishes are served with an individual Yorkshire pudding along with roast potatoes, seasonal vegetables, and gravy served family style to share



## SWEET TREATS

**Elderflower and vanilla crème brûlée**  
Caramelised sugar crust, matcha shortbread

**Classic tiramisu**  
Ladyfinger cookies soaked in Espresso, mascarpone cream

**Dark chocolate citrus cake (v, ve, gf, df)**  
Chocolate sauce, raspberry sorbet

**Pear frangipane tart**

Vanilla tart shell, almond cream, pear infused in raspberry syrup, pear compote

**Selection of ice cream and sorbet**

Choice of three scoops:

Chocolate, strawberry, vanilla or honeycomb ice cream (v, gf)

Raspberry, mango or lemon sorbet (v, ve, gf)

All prices are inclusive of VAT. For more information on allergens or dietary requirements, please speak to a team member. A discretionary 12.5% service charge will be added to your bill. Calorie information per dish is available on request. Please note we do not accept cash as a form of payment. You can settle your bill using any of the following payment methods; Visa, Eurocard, Mastercard, American Express or Diners Card.

(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free



# LEAF

## SUNDAY LUNCH MENU



THE  
CASTLE  
HOTEL