

# LEAF

Two-courses 30.00 | Three-courses 35.00

## FOR THE TABLE

Marinated Provençal olives (v, ve, gf) 5.50

Super seed artisan bread selection (v, ve) 6.00

Cold pressed olive oil, aged balsamic vinegar (Gluten free bread available)

Two slow cooked venison bon bons 6.00

Spiced cranberry chutney

## TO START

Pumpkin and carrot soup

herb oil (ve)

Atlantic prawn cocktail

multi-seed bread, Marie Rose sauce and micro cress

Ham hock terrine

pickled vegetables, piccalilli, toasted brioche, and micro cress

## MAIN COURSES

Traditional roast turkey

All the festive trimmings, served with cranberry jus

Roasted sea bass

broccoli, roasted Chantenay carrots, mashed potato, lilliput capers, and salsa verde (gf)

Brie and mushroom Wellington

seasonal vegetables, roasted vine cherry tomatoes and tomato fondue (v)

Vegan Wellington available on request

Braised feather blade of beef

creamy potatoes, seasonal vegetables, and red wine jus (gf)

£5 supplement

## DESSERTS

Traditional Christmas pudding

redcurrant and brandy sauce

Dark chocolate cake

chocolate sauce, orange segment mixed berry compote (ve, gf)

Winter berry cheesecake

fresh raspberries and red fruit coulis



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. This service charge is always split between the team members that served you. 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

THE  
CASTLE  
HOTEL