

CHRISTMAS PARTY MENU 2025

Skimmington Castle, Bonnys Road, Reigate Heath, RH2 8RL

2 COURSES £34 OR 3 COURSES £40 MINIMUM TABLE OF 6 PERSONS

TO START

Butternut Squash & Wild Mushroom Soup with truffle oil VG/GFA served with crusty bread

Panko Breaded Brie with cranberry & raisin chutney V

Duck Liver & Orange Pâté GFA served with fig chutney and toasted brioche

Salmon, Lemon & Dill Fish Cake with a delicately spiced tomato sauce

MAIN COURSE

Roasted Crown of Turkey GFA served with crispy roast potatoes, pigs in blankets, spiced red cabbage, honey glazed carrots, glazed Brussels sprouts with bacon, and nutty bread sauce

Braised Vension & Sweet Butternut Goulash GF served with creamy mash & pickled white cabbage

Festive Savoy Cabbage parcels VG/GF stuffed with fragrant rice, cranberry, pistachio and chestnut served with orange & carrot purée

Pan Seared Sea Bream GF served with velvety dill infused mash, tender creamed leeks and crispy bacon

Sirloin Steak GF (£5 supplement) with portobello mushroom, peppercorn sauce, watercress & chips

DESSERT

Christmas Pudding rich and fruity and served with a brandy butter ice-cream

Chocolate Orange Brownie GFA with orange curd, cocoa crisps and vanilla ice-cream

White Chocolate & Cranberry Bread & Butter Pudding with cinnamon custard

Christmas Crumble made with festive fruits steeped in mulled wine & served with cinnamon custard or vanilla ice-cream

COMPLIMENTARY COFFEE & MINCE PIE TO FINISH

To make a reservation email bookings@skimmingtoncastle.co.uk or call 01737 243100

Please note a 10% service charge for parties of 8 or more. £10 deposit per person is required to secure bookings please, and we ask that the pre-order form is mailed to us one week prior to your reservation. We are NOT a nut or gluten free kitchen and our dishes may contain traces of allergens. We will do our best to accommodate dietary requirements and full allergen information is available on request.