

Skimmington Castle Christmas Menu 2019

2 Courses £24.95 - 3 Courses £27.95 - 2 December - 24 December

To Start

Festive Homemade Soup

A delicious spiced celeriac and parsnip soup served with crispy golden, herbed croutons

Smoked Salmon and Cream Cheese Roulade

Smoked salmon filled with cream cheese and sweet peppers, served with an avocado fan, drizzled with lemon & herb oil

Goats Cheese Tartlet

Individual tartlet case, filled with caramelised onion and grilled goats cheese, served warm with a watercress garnish

Lamb Bon Bons

Spicy, slow-roasted lamb; shredded, breaded and deep fried, served with a mint salsa

Sriracha Tempura King Prawns

Fried King prawns in crispy tempura batter, served with a lively, Sriracha dipping sauce

To Continue

Goose

Pan-fried goose breast, chestnut and sage stuffing, sweet potato dauphinoise, tenderstem broccoli, and a wild berry sauce

Roast Turkey

Roasted crown of turkey, crispy roast potatoes, pigs in blankets, chestnut and sage stuffing, Yorkshire pudding, seasonal vegetables, cranberry sauce and lashings of rich gravy

Baked Cod and Chorizo

Oven baked cod and chorizo, served on crushed, new potatoes with tenderstem broccoli and a creamy, parsley sauce

Vegetable Stack

Layers of grilled aubergine, courgette, peppers and Portobello mushrooms, topped with a mozzarella and herb crust, drizzled with homemade pesto, served with roast potatoes

Beef Cobbler

Tender chunks of pan-seared beef, slow cooked in rich Guinness gravy, topped with blue cheese scones, served with creamy, mashed potatoes and seasonal vegetables

To Finish

Christmas Pudding

Rich and fruity individual homemade Christmas pudding, steeped in port and served with a brandy sauce

Baileys Crème Brulée

Served with a homemade tuile biscuit

Chocolate Yule Log

Rich, chocolate sponge roll, accompanied by cherry and kirsch cream

Golden Syrup & Stem Ginger Sponge

Served with homemade custard

Cheeseboard

A selection of Cheddar, Brie and Stilton, served with chutney, grapes and a selection of crackers

Selection of Ice Creams & Sorbets

Please ask your server for details of ice cream/sorbet choice

£10.00 deposit per person is required to secure bookings please, and we ask that the pre-order form is mailed to us one week before

Please note, that a Service charge is not included

Our dishes may contain traces of allergens. Please inform your server, if you have any allergies. Full Allergens Data Sheets available.