

Christmas

At The Castle Inn

STARTERS

Moorland Mushroom Soup (VEA)(GFA)

Infused with wild thyme, served with warm bread roll and butter

Crab and Prawn Ramekin (GFA)

Scented with lime and dill, served with crostini's

Spinach and Ricotta Ravioli (V)

White wine sauce with watercress and sage garlic bread

Pork and Chicken Liver Terrine (GFA)

Served with cherry and ginger chutney and croutes

MAIN DISHES

(Kids portions available for the roast turkey or beef at £12.95)

Traditional Roast Turkey (GF)

Served with pigs in blankets, seasonal stuffing and cranberry relish

Roast Sirloin of Beef (GFA)

Served with yorkshire pudding, red wine gravy and horseradish sauce

Herb Crusted Baked Salmon (GFA)

With a leek sauce, infused with saffron

Spiced Carrot, Parsnip and Fennel Wellington (VE)

Served with chasseur sauce

**ALL THE ABOVE MAINS SERVED WITH ROASTED POTATOES, MASHED POTATOES,
BRAISED RED CABBAGE, ROASTED CARROT & PARSNIP AND BRUSSEL SPROUTS
TOSSED IN A SAGE & ONION BUTTER**

DESSERTS

Traditional Christmas Pudding (VE)

Served with Brandy sauce

Citrus Fruit Cheesecake (GF)

With lemoncello cream and fruit compote

Dark Chocolate Truffle Torte (GF)

Served with white chocolate sauce

Selection of Cheese and Biscuits (GFA)

Served with homemade chutney, celery and grapes

2 Courses - £32.50

3 Courses - £34.95