

CASTLE ROCK





Whether it's a small gathering with friends, a large corporate event or a family Christmas Day dinner, the Embankment can cater to your every need this festive season. With over 50 bookable tables, six private rooms available to hire and three menu styles, we're sure that we can tailor your perfect event.

— A GREENER CHRISTMAS

We are committed to reducing our impact on the environment. All pre-ordering and payments can now be completed online. Paper copies of pre-order forms are available upon request, but please help us by staying paperless where possible.

GOOD TO KNOW

Please note, all of our Christmas packages must be pre-ordered and paid for at least one week before your event. Both the festive menu and the festive banquet menu are available from 1st-24th December. For groups over 20, room hire charges may apply.

In the event of supply issues, some substitutions may be necessary. All allergen information is available at the time of booking. Most dietary requirements can be accommodated on request.

For the benefit of our customers, we have now introduced a parking system. Parking for patrons is free of charge; just enter your registration details into the terminals at the bar. If you have any queries, please ask.

WWW.CASTLEROCKBREWERY.CO.UK/CHRISTMAS



FESTIVE MENU

AVAILABLE 1ST-24TH DECEMBER

3 Course

£35 per head

2 Course

£30 per head

MAINS

BACON WRAPPED TURKEY

sage & onion stuffing / roast potatoes / celeriac purée / glazed roots / spiced red cabbage / sprout crisps

HERB ROASTED SQUASH

leek, chestnut & goat's cheese crust / sage & onion stuffing / roast potatoes / celeriac purée / glazed roots / spiced red cabbage / sprout crisps

ROAST HAKE FILLET

bubble & squeak / wilted spinach / brown shrimp butter

SEARED 8OZ RIBEYE STEAK

potato terrine / mustard glazed hispi cabbage / beetroot ketchup (£4 supplement)

MISO & WILD MUSHROOM SEITAN STEAK

potato terrine / mustard glazed hispi cabbage / beetroot ketchup

STARTERS

PARSNIP & CHESTNUT SOUP grilled foccacia / smoked butter

CHICKEN LIVER, ORANGE & CRANBERRY PÂTÉ

red onion & port chutney / toasted malted bread

HOT SMOKED SALMON

celeriac remoulade / pickled apple / brown butter crumb

DESSERTS

CHRISTMAS PUDDING

brandy sauce

PEAR, QUINCE & BAY CRUMBLE

honeycomb ice cream

SALTED CARAMEL & CHOCOLATE TORTE

sea salted caramel popcorn

SELECTION OF CHEESE & BISCUITS

ale chutney





AVAILABLE 1ST-24TH DECEMBER

Please note, the following is served as a buffet to all guests.

No choices need to be made.

MAINS

sage & onion turkey crown

honey mustard gammon

winter vegetable wellington

DESSERTS

christmas pudding & brandy sauce

chocolate & salted caramel profiteroles

AFTER DINNER NIBBLES

cheese, crackers & chutney

dark chocolate & mint honeycomb crisp

TRIMMINGS

roast potatoes

maple & thyme roots

braised red cabbage

marmite sprouts

stuffing

pigs in blankets

gravy

Minimum 10 people





CHRISTMAS DAY MENU

STARTERS

PARSNIP & CHESTNUT SOUP

grilled focaccia / smoked butter

CHICKEN LIVER, ORANGE & CRANBERRY PÂTÉ

red onion & port chutney / toasted malted bread

HOT SMOKED SALMON

celeriac remoulade / pickled apple / brown butter crumb

HOT HONEY GLAZED FIGS

prosciutto / whipped goat's cheese / toasted walnuts / endive & rocket

DESSERTS

CHRISTMAS PUDDING

brandy sauce

SALTED CARAMEL & CHOCOLATE TORTE

sea salted caramel popcorn

PEAR, QUINCE & BAY CRUMBLE

honeycomb ice cream

DARK CHOCOLATE MOUSSE

hazelnut praline / clementine compote

MAINS

BACON WRAPPED TURKEY

sage & onion stuffing / roast potatoes / celeriac purée / glazed roots / spiced red cabbage / sprout crisps

HERB ROASTED SQUASH

leek, chestnut & goat's cheese crust / sage & onion stuffing / roast potatoes / celeriac purée / glazed roots / spiced red cabbage / sprout crisps

ROAST HAKE FILLET

bubble & squeak / wilted spinach / brown shrimp butter

ROLLED PORK BELLY

chestnut & sage gnocchi / sautéed wild mushrooms & spinach

8OZ RIBEYE STEAK

potato terrine / mustard glazed hispi cabbage / beetroot ketchup (£4.50 supplement)

MISO & WILD MUSHROOM SEITAN STEAK

potato terrine / mustard glazed hispi cabbage / beetroot ketchup

O FINISH

CHEESE BOARD

selection of cheeses / sourdough crackers / ale chutney

WITH COFFEE:

dark chocolate & mint honeycomb crisp





5 COURSES WITH PROSECCO ON ARRIVAL • £85

CHILDREN'S 3 COURSE (STARTER, MAIN & DESSERT) • £40

CHILDREN'S 2 COURSE (ROAST TURKEY & ICE CREAM) • £25

CHRISTMAS DAY

Order of Service

Doors open at 11.30am • Prosecco on arrival

Please be seated • 11.45am

Starters • Midday

Last orders for drinks • 3.00pm

Time at the bar • 3.15pm



Patrons are welcome to join us from 11.30am for a drinks reception and a prompt 11.45am sit down. Reservations will only be held for 15 minutes past the seating time of 11.45am.

Service will commence on a strict time scale; therefore, late arrivals will be asked to join us at whichever course is currently being served.

All diners will receive 30 minutes drinking up time from the time of their last drink order.

All bookings, payments and pre-orders for Christmas Day must be completed by 15th December.









embankment-events@castlerockbrewery.co.uk
0115 986 4502

OR MAKE AN ENQUIRY VIA OUR WEBSITE

www.castlerockbrewery.co.uk/pubs/embankment

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- Embankment Pub & Kitchen or The Lord Trent & Jesse Boot
- @EmbankmentNottm
- @embankmentpub

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