

FESTIVITIES
AT
THE
POPPY AND PINT

FESTIVE MENU

Available from Sunday 29th November-Wednesday 23rd December

3 Course • £36.00

2 Course • £28.00



CASTLE ROCK
BREWERY



FESTIVE MENU



Please pre-order in advance, no later than 7 days prior to your booking, in order to ensure our kitchen can supply accordingly.

STARTERS

WINTER SPICED PARSNIP SOUP (v, ve*, gf*)

with toasted sourdough bread & butter



PEAR AND STILTON TART (v)

with rocket and balsamic glaze

CRAYFISH, MANGO & HARISSA COCKTAIL (gf*)

with granary bread and butter

ARDENNES PÂTÉ, CHUTNEY, CORNICHONS (gf*)

with sourdough toast

SALADE AUX LARDONS (gf)

crispy lettuce with smoked lardons and house dressing

DESSERTS

CHRISTMAS PUDDING (v, ve*)

with custard or cream

TARTE AU CITRON (v)

Served with cream or ice cream

CHOCOLATE TORTE (v, gf, ve*, df*)

Served with cream or ice cream

TRIO OF ICE CREAMS (v)

After dinner mint, chocolate chunk and strawberries and cream

MANGO SORBET (ve)

Smooth mango sorbet bursting with tropical sweetness

STILTON & CRACKERS (v, gf*)

Served with chutney



ve = vegan

v = vegetarian

gf = gluten free

* = dietary alternatives are available upon request

df = dairy free

All allergen information is available upon request.

Please let us know of any allergies or dietary requirements prior to ordering.

N.B. items are subject to change based on availability.

MAINS

TURKEY ROULADE WITH STUFFING, WRAPPED IN BACON (gf, df)

with roast potatoes, parsnip crisps, seasonal vegetables & gravy

BRAISED BEEF (gf)

served in a rich red wine and redcurrant gravy with horseradish mash and seasonal vegetables



SLOW-ROASTED BELLY PORK (gf)

with creamy mash, french onion butter beans, seasonal vegetables and gravy

FILLET OF SALMON (gf)

with a lemon, cream and tarragon sauce, baby roast new potatoes and green beans

ROOT VEGETABLE & MUSHROOM BOURGUIGNON (v, gf)

with horseradish mash and seasonal vegetables

NUT ROAST (ve)

with roast potatoes, braised red cabbage, seasonal vegetables and parsnip crisps