



FESTIVE MENU

Available Monday 23rd November - Wednesday 23rd December, by pre-booking only

3 Course • £27.95

2 Course • £23.95



CASTLE ROCK
BREWERY



FESTIVE MENU



STARTERS

CHICKEN LIVER, ORANGE & CRANBERRY PÂTÉ (gf)

served with toasted sourdough, side salad and a balsamic glaze

SMOKED SALMON AND PRAWN COCKTAIL (gf*)

served with buttered wholemeal bread

CARROT AND PARSNIP SOUP (ve*, gf*)

served with crusty bread and butter

HAM HOCK AND PEA TERRINE

served with toasted ciabatta

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (v, gf*)

served with brandy sauce

LEMON MERINGUE PIE (v)

served with pouring cream

BISCOFF CHEESECAKE (v)

served with pouring cream

CHOCOLATE TRUFFLE TORTE (v)

served with pouring cream or ice cream

ICE CREAM SUNDAE (v, gf)

ve = vegan

v = vegetarian

gf = gluten free

* = dietary alternatives are available upon request

All allergen information is available upon request

MAINS

TURKEY ROULADE (gf*)

served with creamy mash, duck fat roast potatoes, seasonal vegetables, pigs in blankets, sausage meat stuffing, cauliflower cheese, Yorkshire pudding and lashings of turkey gravy

NUT ROAST (v, gf*)

served with creamy mash, roast potatoes, seasonal vegetables, cauliflower cheese, stuffing, Yorkshire pudding and gravy

SEAFOOD PLATTER (gf*)

fillet of salmon, seabass and tiger prawns served with buttered minted new potatoes, green beans and hollandaise sauce

SLOW-COOKED BEEF BRISKET (gf*)

served on a bed of creamy mash and seasonal vegetables

BUTTERNUT SQUASH AND LENTIL WELLINGTON (ve)

served with roast potatoes, mash and vegetables

