

# CASTLE ROCK BREWERY



## *Festive Menu*

*Served Thursday 1st-Friday 23rd December, midday-9pm. By pre-booking only.*

*3 course • £24.00*

*2 course • £20.00*



# Festive Menu



## STARTERS

### ROASTED TOMATO AND BASIL SOUP (ve, gf\*)

served with sourdough bread and butter

### CHICKEN AND APRICOT TERRINE (gf\*)

with chutney, sourdough bread and garnish

### CLASSIC PRAWN COCKTAIL (gf\*)

with brown bread and butter

### CRUMBLLED GOAT CHEESE, BEETROOT AND WALNUT SALAD (gf)

with a balsamic glaze dressing

### BLUE CHEESE, BUTTERNUT SQUASH AND ONION TARTLET (v)

with salad garnish

ve = vegan

v = vegetarian

gf = gluten free

\* = dietary alternatives are available

**All allergen information is available upon request.**

## MAINS

### SAGE AND ONION STUFFED TURKEY ROULADE WAPPED IN STREAKY BACON

with roast potatoes, seasonal vegetables and pigs in blankets topped with parsnip crisps

### BAKED HAKE WITH A LEMON AND CAPER BUTTER

with roasted new potatoes and green beans

### SLOW-COOKED BEEF IN FESTIVE ALE

with horseradish mash and seasonable vegetables

### CONFIT DUCK LEG (gf)

with dauphinoise potatoes, spiced red cabbage and a rich gravy

### MUSHROOM, SPINACH AND PINENUT PUFF PASTRY TART (v, ve)

with baby roast new potatoes, green beans and a red wine gravy

### FESTIVE LENTIL LOAF (v, ve\*, gf\*)

with roast potatoes, seasonal vegetables and a rich gravy

## DESSERTS

### TRADITIONAL CHRISTMAS LOAF (v, ve\*)

with custard or pouring cream

### MILLIONAIRE'S CHEESECAKE (gf\*)

with pouring cream

### MINCE PIE SUNDAE

mince pie pieces with vanilla ice cream and a ginger and toffee sauce

### STICKY TOFFEE PUDDING (gf\*)

with pouring cream or custard

### CHEESE AND BISCUITS (v)

assorted cheeses with a plum and apple chutney



# PRE BOOKING FORM

## Please note

A deposit of £10 per person is required to secure your booking, this must be paid in full upon making your reservation and is non-refundable. The remaining amount may be paid on the day of your meal.



Party Name

Tel. no

Today's date

Date of booking

Time of booking

Number in party

Deposit amount

£10

Deposit paid

Signed (management)

Remaining amount

Remaining paid

Signed (management)

Please contact us to discuss any special requirements.

Full allergen information is available on request.

Additional comments:

Required amount paid and booking confirmed



NAME	
PLEASE SPECIFY IF V, VE OR GF	
TOMATO AND BASIL SOUP	
CHICKEN AND APRICOT TERRINE	
CLASSIC PRAWN COCKTAIL	
CRUMBLed GOAT CHEESE, BEETROOT AND WALNUT SALAD	
BLUE CHEESE, BUTTERNUT AND ONION TARTLET	
SAGE AND ONION STUFFED TURKEY ROULADE	
BAKED HAKE WITH A LEMON AND CAPER BUTTER	
SLOW COOKED BEEF IN FESTIVE ALE	
CONFIT DUCK LEG	
MUSHROOM, SPINACH AND PINENUT PUFF PASTRY TART	
FESTIVE LENTIL LOAF	
TRADITIONAL CHRISTMAS LOAF	
MILLIONAIRE'S CHEESECAKE	
MINCE PIE SUNDAY	
STICKY TOFFEE PUDDING	
CHEESE AND BISCUITS	