



# CHRISTMAS DAY MENU

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HOME BAKED SOURDOUGH WITH WHIPPED CHESTNUT BUTTER

## SOUP

Cauliflower & Thyme Velouté, Little Hereford Fritter

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## STARTERS

Smoked Duck Breast, Duck Liver Pate, Cherries, Chocolate Crumb

*or*

Beetroot Cured Salmon, Celeriac & Horseradish Aioli, Salsa Verde, Chicory

*or*

Chestnut & Cranberry Arancini, Parsnip Puree, Cress

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## MAIN COURSES

Traditional Roast Turkey, Bacon Rolls, Chestnut Stuffing,  
Seasonal Vegetables Turkey Gravy

*or*

Roast Leg of Lamb, Roast Potatoes, Seasonal Vegetables, Rosemary Gravy

*or*

Wild Mushroom & Sprouts Risotto, Kale, Crispy Hen's Egg,  
Cashew & Manchego Beignets

*or*

Pan Fried Hake Fillet, Celeriac & Vanilla Puree, Spinach,  
Jerusalem Artichokes

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*All dishes above are served with garlic & thyme roast potatoes, mulled wine braised red cabbage,  
Brussels sprouts with chestnuts, maple roast carrots and parsnips*

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## DESSERTS

Traditional Rich Plum Pudding, Brandy Sauce, Vanilla Ice

*or*

Passion Fruit Tart, Mango Foam, Coconut Macaroon

*or*

Selection of Local & British Cheeses, Wheat Wafers,  
Figs & Pear

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**We would like to wish you a Merry Christmas**

**from**

**The Castle House Team**