



CHRISTMAS DAY MENU

HOME BAKED SOURDOUGH WITH WHIPPED CHESTNUT BUTTER

SOUP

Butternut Squash & Vanilla Velouté, Lime Oil

STARTERS

Twice Baked Little Hereford Souffle, Cauliflower Purée, Pickled Walnut, Chive Sauce

or

Severn & Wye Smoked Salmon, Crab & Dill, Cured Egg Yolk,
Brown Crab Aioli

or

Venison Carpaccio, Parmesan & Fried Capers
Blackberry Ketchup, Parsnip Crisp

MAIN COURSES

Traditional Roast Turkey, Pigs in Blankets, Apricot & Cranberry Stuffing,
Roast Potatoes, Seasonal Vegetables, Turkey Gravy

or

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

or

Mushroom & Tarragon Ravioli, Celeriac Purée, Broccoli,
King Oyster Tempura

or

Butter Poached Halibut Fillet, Pommes Anna
Celeriac Purée, Brown Shrimp & Samphire

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

DESSERTS

Traditional Christmas Pudding, Brandy Sauce, Vanilla Ice Cream

or

Lemon Tart, Raspberry & Thyme Curd, Raspberry Ice

or

Selection of British Cheese
(Valley Drover, Y-Fenni, Little Hereford, Cornish Yarg, Pearl Las)

PETIT FOURS & MINCE PIES



We would like to wish you a Merry Christmas
from
The Castle House Team

