

Christmas

AT

THE OLD CASTLE

STARTER

SLOW COOKED HAM HOCK WITH A CIDER AND WHOLEGRAIN MUSTARD SAUCE

SHREDDED CONFIT DUCK LEG IN A REDCURRANT, HONEY AND CELERY SALAD

CURRIED PARSNIP AND CORIANDER SOUP SERVED WITH A WARM CHAPATI

THAI SPICED FISH CAKES WITH SWEET CHILLI SALAD

MAIN

ROAST TURKEY WITH PIGS IN BLANKETS

ROAST BEEF WITH SAUTEED ONIONS AND MUSHROOMS

SWEET POTATO AND CHICKPEA LOAF WITH CHARRED LEEKS

ALL ABOVE SERVED WITH ROAST POTATOES, YORKSHIRE PUDDING,
SEASONAL VEGETABLES, CRANBERRY STUFFING AND GRAVY

PAN FIRED SALMON FILLET WITH MINT POTATOES, GARLIC ROASTED
SQUASH AND PARSLEY SAUCE

DESSERT

CHRISTMAS PUDDING WITH BRANDY SAUCE

MINT CHOCOLATE AERO CHEESECAKE

RED WINE POACHED PEAR WITH WINTER FRUIT COMPOTE

2 COURSES £28.00 EACH

3 COURSES £32.50 EACH



