

The Castle Inn

Christmas Set Menu 2017

All for
£ **29**⁹⁵
Per person

Starters

Starters a platter of the following below:-

- Homemade duck liver parfait served with a homemade cranberry, raspberry & pear chutney and toast.
- Baked goats cheese with a hazelnut crust served with red onion, chicory salad and balsamic reduction.
- Homemade Sweet potato, coconut and lime soup served with warm naan bread.
- Smoked salmon mousse served with a soft boiled egg, water cress and caper salad and brown bread.

Main course

- Pan fried turkey escalope stacked with apricot chestnut & sage sausage meat stuffing served with pigs in blankets, roast potatoes, cranberry sauce & homemade roast gravy.
 - Beef braised in red wine with winter vegetables served with bubble & squeak and Fig & port chutney.
 - Parsnip, cranberry and chestnut loaf served with bubble & squeak and vegetarian gravy.
 - Baked Seabass with prawn, parsley white wine cream sauce served with lemon mashed potato and green beans.
- All mains are served with seasonal vegetables.

Desserts

- Castle Inn's crème brulee.
- Homemade winter spiced Christmas bread & butter pudding served with brandy custard.
- Homemade citrus cheese cake with blueberry compote.
- Mixed ice cream (vanilla, chocolate & strawberry).

EXTRAS

- Filter coffee and a mince pie £1.50 per person
- Prosecco on arrival or at the table £23 per bottle

3 courses priced at £29.95 per person
10% service charge added to the final bill

Email: info@castleinnhurst.co.uk and

Submit menu



*All dishes are freshly prepared; please let your server know of any allergies or dietary requirements you may have. Thank you.