

DECEMBER 2026

CASTLE CHRISTMAS PARTY MENU

LET'S BEGIN...

PARSNIP VELOUTÉ ^(VE)

Olive tapenade.

GF and DF options available

DUCK & CHESTNUT TERRINE

Toasted sourdough, frisée salad, plum chutney.

GF options available

GIN & JUNIPER CURED SALMON

Celeriac remoulade, pickled cucumber.

THE MAIN EVENT...

BRONZE TURKEY BREAST

Sage & onion farce, traditional accompaniments, turkey jus.

GF and DF options available

SEA BASS

Fennel, olives, cherry tomatoes, charred broccoli florets.

BASIL INFUSED SEASONAL VEGETABLES IN FILO PASTRY ^(VE, DF)

Herb polenta, grilled courgette, cherry tomato.

SOMETHING SWEET...

TRADITIONAL CHRISTMAS PUDDING ^(GF)

Vanilla & cinnamon custard.

PANNA COTTA

With Kirsch marinated cherries.

DUO OF CHOCOLATE BROWNIES ^(VE, DF)

Malted chocolate sauce.

ALLERGEN & CALORIE INFORMATION

VE = Vegan

V = Vegetarian

GF = Gluten Free

DF = Dairy Free

Please be aware that our recipes may change at short notice due to unforeseen circumstances such as supplier issues or product specification changes, this could change the allergens listed for any or all dishes. If you have a food allergy or special dietary requirement, please inform a member of our catering team. Please be aware the fish dish may contain bones.