



# *Christmas at Castle Bistro*



## *Menu*

### STARTERS

**Creamy Roast Parsnip and Squash Soup** with honey and a hint of christmas spiced dust, served with a warm ciabatta 6.50

**Smoked Mackerel and Chive Pate**, with pickled gherkins and capers, garlic butter flatbread lemon and rocket 7.90

**Sticky Mulled Wine Belly Pork Bites** with garlic mayo and rocket 7.90

**Crispy Battered Halloumi and Baby Corn** with festive seasoning, with rocket and sweet chilli jam 7.90

### MAIN COURSE

**Bistro Steamed Turkey Breast**, pigs in blankets, sage and onion stuffing, Yorkshire pudding, roast potatoes, parsnip crisps, gravy and pea-shoots 21.90

**White Wine Poached Salmon Fillet** with a lemon herb prawn caper butter, asparagus and creamy mashed potato 21.90

**Beef Brisket Bourguignon** with mulled wine twist, served with creamy mashed potatoes and rocket 21.90

**Cauliflower Trio of Cheese, Chickpea and Chive Puff Pastry Pie** with sesame seeds, parsnip crisps & pea shoots 18.90

*All served with herb buttered seasonal vegetables, new potatoes & festive sweet red cabbage*

### DESSERTS

**Traditional Christmas Pudding** served with brandy sauce £7.50

**Baileys & White Chocolate Cheesecake** served ice cream or cream £7.50

**Classic Citron Tart**, served with cream or ice cream £7.50



PLEASE ADVISE A MEMBER OF STAFF OF ANY FOOD ALLERGIES THE KITCHEN NEEDS TO BE AWARE OF. WHILST EVERY EFFORT IS MADE TO ENSURE DISHES ARE NOT CONTAMINATED, WHEAT, EGGS, NUTS & MILK ETC. ARE USED IN KITCHEN