CASTLE COACHING INN

Christmas Day Menu DECEMBER 25TH 2024 £95 PER PERSON

CANAPÈS & A GLASS OF BUBBLY ON ARRIVAL STARTERS

Beef cheek arancini with tarragon mayonnaise & parmesan

Beetroot gravlax, yoghurt, crispy capers, pickled shallots with sourdough crostini

Pumpkin soup with toasted goats cheese, puffed pumpkin seeds & herb oil served with a white roll & ampersand butter (V)

Soy & maple mixed bean tempeh, coconut yoghurt served with orange segment & sauerkraut salad (VG)

MAIN COURSES

Turkey with roast potatoes, confit carrot, roasted parsnip, swede mash, pigs in blankets, cauliflower cheese, pork stuffing, brussels sprouts & gravy

Monkfish wellington, mushroom duxelle, parma ham, vanilla poached salsify & white wine sauce

Miso glazed aubergine, rainbow chard, baba ganoush & furikake crumb(VG)

DESSERTS

Apple & pear terrine, miso, cinnamon & burnt butter ice cream (V)

Passionfruit meringue, scorched pineapple & vanilla caramel(VG)

Hazelnut parfait, dark chocolate, confit clementine & cocoa nib tuille (V)

Christmas pudding & brandy sauce (V)

Selection of Welsh cheeses, home made crackers, roast pear & cranberry preserve (V)

PETIT FOUR & COFFEE

£25 DEPOSIT PER PERSON CONTACT US:01874618888

V = VEGETARIAN - VG = VEGAN
GLUTEN FREE OPTIONS AVAILABLE ON REQUEST
MENU SUBJECT TO MINOR CHANGES