

CASTLE COACHING INN

Christmas Party Menu

DECEMBER 1ST - 24TH

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

*Beef with roast potatoes, confit carrot, roasted parsnip,
swede mash, pigs in blankets, cauliflower cheese, pork stuffing,
Yorkshire pudding, seasonal vegetables & gravy*

*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)*

3 COURSES - £35

£5 DEPOSIT PER PERSON

V = VEGETARIAN - VG = VEGAN

GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

MENU SUBJECT TO MINOR CHANGES

CONTACT US : 01874618888