

The Castle at Great Leighs

Christmas Day Menu 2018

SERVING CHRISTMAS LUNCH FOR ARRIVAL BETWEEN 12 NOON AND 1.30 PM

Pre-order a bottle of bubbly or a bottle of our fine wine

AVAILABLE ONLY TO
PRE-BOOKED PARTIES

£85.00 per head for adults
£50.00 per head for children

ROASTED AND SMOKED CELERIAC SOUP

smoked bacon and mature cheddar croquette
and a chive and truffle dressing

SPICED CRAB

pickled cucumber, burnt cucumber,
crispy ciabatta topped with brown shrimp, coriander oil and apple salad

PRESSED DUCK TERRINE

poached plums, sour dough and duck crackling

PARMESAN AND TRUFFLE ARANCINI BALLS

wild mushroom and chestnut stew and a rocket pesto

LEMON SORBET

ROAST GREAT GARNETTS TURKEY

pork and cranberry stuffing, pig in blanket, duck fat potatoes and turkey gravy

BEEF WELLINGTON

individual beef wellington with celeriac puree, dauphinoise potatoes, grilled asparagus and a truffle jus

PAN FRIED HALIBUT

'kedgeree', pickled shallots, crispy hens egg, coriander and tomato salsa

BUTTERNUT SQUASH TERRINE

crispy sage potato, wilted greens, candied walnuts and a cashel blue cheese dressing

All served with a selection of seasonal vegetables, Brussels sprouts with chestnuts & honey roasted parsnips

'LILLYPUDS' CHRISTMAS PUDDING

served with brandy sauce

CHOCOLATE DELICE

cherry sorbet, cherry sauce, chocolate and sour cherry crumble

SPICED PINEAPPLE TATIN

coconut sorbet, pineapple crisp and a rum syrup

LEMON PANNACOTTA

tastes and textures of lemon and vanilla ice cream

SELECTION OF FRENCH AND BRITISH CHEESES

with red onion chutney, grapes, celery and crackers

COFFEE AND PETIT FOURS

**A NON REFUNDABLE DEPOSIT OF £10 PER GUEST IS PAYABLE AT
THE TIME OF BOOKING. FULL PAYMENT FOR CHRISTMAS DAY
IS REQUIRED BY 1st DECEMBER WITH THE PRE-ORDER**

THIS MENU MAY BE
SUBJECT TO CHANGE
AND CAN BE CHANGED
AT ANY TIME. SOME FOOD
MAY CONTAIN NUTS.
PRICES INCLUDE VAT



The Castle at Great Leighs

Christmas Party Menu 2018

1st DECEMBER TO 30th DECEMBER – MONDAY TO SATURDAY ONLY
SERVED FROM 12.00 to 9.30 PM

Pre-order a bottle of bubbly or a bottle of our fine wine

**AVAILABLE ONLY TO
PRE-BOOKED PARTIES**

£20.00 for two courses
£25.00 for three courses
A discretionary 10%
service charge will
apply to all tables of 8
or more. Smaller plate
option available at
a reduced price.

HOMEMADE VEGETABLE SOUP OF THE DAY
with seeded bread

COARSE LOCAL GAME PATE
apple and cider chutney toasted granary bread

SMOKED SALMON PARCEL
stuffed with prawns and spring onions with a citrus dressing

CRISPY GOATS CHEESE
beetroot and rocket salad, balsamic dressing

ROAST GREAT GARNETTS TURKEY
sage stuffing, pig in blanket and duck fat potatoes

STEAK & GOLDEN CRUST ALE PIE
encased in shortcrust pastry, served with duck fat potatoes

PAN FRIED SEA BASS FILLET
spiced rice, curried sauce, pak choi and crispy onions

GRILLED PORK CHOP
crispy bubble and squeak, buttered savoy cabbage and white onion sauce

POTATO & ONION TERRINE
mature cheddar, caramelised onion and potato terrine, shallot puree and cavolo nero

All served with seasonal vegetables

'LILLYPUDS' CHRISTMAS PUDDING
with pouring cream

CHOCOLATE BROWNIE
with chocolate sauce and vanilla ice cream

RHUBARB TRIFLE
poached rhubarb, spiced ginger bread and vanilla cream topped with toasted almonds

AMORE DE GELATO LUXURY ICE CREAM AND SORBET
see your server for flavours

Add **CHEESE & BISCUITS £7.50**
A selection of cheeses with crackers, celery, grapes and red onion marmalade

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