

THE CASTLE INN



Christmas Day Lunch

To start

Bloody Mary tomato soup
cave aged Cheddar beignet, celery tuile (v, veo, gfo)

Lobster carpaccio
fennel, orange, dill (gf)

Smoked pigs cheek
burnt apple, pickled pear, jux gras (gf)

Mains

Norfolk Bronze turkey ballotine
with chestnut & sausage stuffing, parma ham, pigs in blankets, goose fat roast potatoes, carrot puree, cavolo nero, cranberry (gf)

Hereford rare breed beef wellington
goose fat potatoes, celeriac puree, cavolo nero, horseradish (gf)

Brixham halibut
River Fowey mussels & clams, Vermouth beurre blanc (gf)

Lentil & butternut wellington
chestnut puree, tenderstem broccoli & beetroot ketchup (ve, gf)

All mains are served with:
Brussels sprouts, chestnut & bacon (veo, gf)
Maple roasted parsnips (ve, gf)
Heritage carrots, potato & thyme crumb (ve, gf)

To finish

Christmas pudding
brandy anglaise & mulled redcurrants (veo, gfo)

Dark chocolate fondant
Tonka bean ice cream

Sticky toffee pudding
butterscotch, meringue, candied walnuts & vanilla ice cream (ve, gf)

(v) Vegetarian (gf) Gluten free (gfo) Gluten free option (ve) Vegan (veo) Vegan option

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our dishes.

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Children's Christmas Day Lunch

To start

Roasted parsnip & apple soup

sourdough croute (ve, gfo)

Cheese & ham croquettes

confit garlic aioli, endive (gf)

Hummus

vegetable crudités, herb salsa (ve, gf)

Mains

Roast Norfolk Bronze turkey

goose fat potatoes, pigs in blankets & roasted root vegetables (gf)

Castle Inn fish & chips

garden peas (gf)

Lentil & butternut wellington

creamy mash, roasted root vegetables, gravy (ve, gf)

To finish

Chocolate brownie

chocolate soil & gingerbread ice cream (veo, gf)

Apple & winter berry crumble

vanilla custard (veo, gf)

Spiced marshmallow s'more

cherry gel

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