

The Castlefields Christmas Party Menu 2016

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Starters

Homemade Cream of Roasted Winter Vegetable soup (gf/v)

served with a warm roll

Chicken, Goats Cheese and Cranberry Filo Parcel

On balsamic dressed leaves

Mackerel Fishcake served with Horseradish Dressing

On a bed of mixed leaves

Homemade Chicken Liver & Cognac Pate (gf)

With plum and apple chutney & Toast

Duo of Melon Balls (gf/v)

Mains

Traditional Roast Breast of Turkey

Sage & onion stuffing, pigs in blankets, yorkshire pudding, roast potato, roasted parsnips, and homemade gravy

Braised Lamb Shank served on Roasted Root Vegetable Mash

With garlic and rosemary sauce

Salmon en Croute

Salmon with cream cheese wrapped in file pastry with cream chive sauce

Slow cooked Pork Belly

Mashed potato, savoy cabbage, apple and cider sauce

Mushroom, Brie and Cranberry Filo Parcel

Creamy mushroom, french Brie and cranberry filling wrapped in a layered bundle of butter glazed crispy golden filo pastry with tarragon Sauce

Desserts

Traditional Christmas Pudding & Brandy Sauce

Duo of Desserts

Profiterole with chocolate and orange/Fresh fruit meringue nest

Warm Sweet Waffle

With Movenpick Caramilletta Ice cream and Caramel Sauce

Homemade Baileys Cheesecake

served with chantilly cream

Cheeseboard, Celery & Grapes, Chutney & selection of Biscuits (surcharge £1.00)

Filter Coffee served with Warm mini mince pie

2 Courses £15.95

3 Courses £17.95