



STURDY'S CASTLE

PUB CLASSICS & INDIAN CUISINE

Banbury Road | Tackley | Kidlington | Oxfordshire | OX5 3EP

Tel: 01869 331119 Web: sturdycastleoxford.com

Email: sturdys@hotmail.co.uk



STURDY'S CASTLE

PUB CLASSICS & INDIAN CUISINE



Christmas Menu 2024

Available from
Monday 18th November – Tuesday 24th December

Christmas Festive Menu

Monday 18th November – Tuesday 24th December

STARTERS

Chicken Liver & Mushroom Pâté

Served with red onion chutney, dressed leaves, toast & balsamic reduction | *GFO*

Celeriac & Parsnip Soup

Served with crusty bread | *V* | *GFO*

Brie Phyllo Parcel

Brie and cranberry parcel served on a dressed salad with beetroot relish and thyme

Samosa Chat

Popular Indian Street food, where samosa is served on bed of chickpea masala, sweet yogurt and tamarind sauce | *VEO*

Chicken Tikka

Chicken breast pieces marinated with coriander, mint yogurt | *GF*

MAINS

Honey Glazed Turkey

Roasted turkey breast served with rosemary & garlic potatoes, stuffing, honey & thyme glazed carrots, parsnips, pigs in blanket, Yorkshire pudding & gravy | *GFO*

Confit Duck Leg

Served with smashed potatoes & honey roasted parsnips, chestnuts & a mulled wine jus

Salmon Fillet

Served dauphine potatoes & a sweet chilli & ginger glaze | *GF*

Vegetable Tart

Served with a mustard & cheddar mash, with roasted leeks & root vegetables | *VEO*

Fisherman's Curry Pot

Salmon, sea bream & mussels cooked in a creamy coconut sauce, infused with ginger, lemon grass and kafir lime leaves | *GF*

Paneer Pasanda

Cashews & raisin stuffed paneer served in a creamy tomato gravy

DESSERTS

Traditional Christmas Pudding

Served with brandy sauce | *GFO*

Bread & Butter Pudding

Panettone bread & butter pudding with rum soaked raisins, bitter marmalade sauce and vanilla ice cream

Chocolate Orange Mousse

Served with a short bread biscuit

Baileys & Salted Caramel

Cheesecake

Served with squirty cream

Gulab Jamun

Warm milk-based dumplings with flavours of cardamom & saffron, served with vanilla ice cream

2 Courses: £28pp

3 Courses: £32pp

V – Vegetarian | *VE* – Vegan
VEO – Can be made | *GF* – Gluten Free
GFO – Can be made

Please advise a member of the team if you have any allergies we may need to aware of.

Please note that our menu is prepared using many ingredients including allergens, whilst every care is taken, we cannot completely eliminate the risk of allergen transfer.

2 Courses: £28pp | 3 Courses: £32pp

Name

Contact number

Email address

Number of guests

Date

Time

STARTERS

Chicken Liver & Mushroom Pâté

Celeriac & Parsnip Soup

Brie Phyllo Parcel

Samosa Chat

Chicken Tikka

MAINS

Honey Glazed Turkey

Confit Duck Leg

Salmon Fillet

Vegetable Tart

Fisherman's Curry Pot

Paneer Pasanda

DESSERTS

Traditional Christmas Pudding

Bread & Butter Pudding

Chocolate Orange Mousse

Baileys & Salted Caramel Cheesecake

Gulab Jamun

Total 2 Courses

Total 3 Courses

Children's Festive Menu*

***Children's Festive Menu** is available for £14.95 (under 10), ask server for details.

A non-refundable deposit of £5 per head is required at the time of booking.

Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

Full allergen information is available, please ask a team member for details.