

FESTIVE MENU

At Sturdy's Castle

STARTERS

Carrot & Pumpkin Soup

Served with warm crusty bread & butter | V | GFO | VEO

Smoked Mackerel Pâté

Dressed salad, toasted ciabatta | GFO

Creamy Garlic Mushrooms

On toasted ciabatta | V | GFO

Ginger Chicken Tikka

Ginger-flavoured chicken pieces, served with mint chutney | GF

Tandoori Broccoli

Marinated in cheese & yogurt, served with mint chutney | V | GF

MAINS

Roast Turkey

Buttered greens, Yorkshire pudding, roast potatoes, stuffing, honeyed carrots & parsnips, pigs in blankets, served with gravy | GFO

Butternut Squash Wellington

Shredded cabbage, new potatoes, served with veg gravy | V | VE

Honey Mustard Gammon

Mustard mash, buttered greens, served with a parsley sauce | GF

Crumbed Herb Salmon

buttered greens, potato gratin, served with a creamy sauce

Seafood Malabar

Seafood in a creamy coconut-based curry, served with saffron rice | GF

Methi Chaman

Paneer in a creamy fresh fenugreek leaf curry with indian spices, served with saffron rice & mini butter naan | V | GF

DESSERTS

Christmas Pudding

Served with brandy sauce
V | VEO | GFO

Chocolate Orange Cheesecake

Served with whipped cream | V

Mixed Berry Crumble

Served with warm custard | V | GF

Ras Malai

Spongy flattened cheese sweet in creamy syrup flavoured with cardamom & rose water | V | GF

JOIN US FOR A CHRISTMAS CELEBRATION

2 Courses: £30pp | 3 Courses: £34pp

2 Course Children's Menu: £15.95pp (under 12 years old)

Pre-booking Required*

Call 01869 331119 or scan this QR code to book online

*T&Cs apply. £10 deposit per person required to secure booking.



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.