STURDY'S CASTLE

Sturdy's Castle Country Inn
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STURDY'S CASTLE

Festive Parties Menu

~ Available to book between ~
16th Nov – 24th Dec 2026



Pre-booking & Pre-order Required*
sturdyscastle.com | 01869 331 119

Festive Menu

From: 16th November – 24th December 2026

~ STARTERS ~

Green Peas Soup | V | GFO | VEO
Served with warm crusty bread & butter

Duck Liver & Orange Pâté | GFO
Served with dressed salad & toasted ciabatta

Breaded Mushrooms | V
Served with dressed salad & creamy sauce

Rosemary Chicken Tikka | GF
Rosemary flavoured tikka served with mint chutney

Veg Cornflake's Tikki | V
Mixed vegetables stuffed with resins & almond served with mango chutney

~ MAINS ~

Roast Turkey | GFO | D
Buttered greens, Yorkshire pudding, roasted potatoes, stuffing, honey glazed carrots & parsnip, pig in blanket served with gravy

Honey Mustard Pork Steak | GF
Served with baby potatoes, buttered greens & red wine jus

Veg Wellington | V | VE
Buttered greens, roasted potatoes, stuffing, honey glazed carrots & parsnip, served with gravy

Herbed Sea Bass | GF | D
Served with mash potatoes, buttered greens, tomato & capers sauce

Parsi Salli Murgh | GF
Tender chicken simmered in sweet sour & spicy gravy garnish with crunchy potatoes, served with mushroom rice & plain naan

Paneer Jalfrezi | V | GF
Paneer cooked in onion tomato gravy with onions & peppers & garlic, served with mushroom rice & plain naan

~ DESSERTS ~

Christmas Pudding | V | VEO | GFO
Served with brandy sauce

Toffee Apple Crumble Cheesecake | D
Served with vanilla ice cream

Gingerbread Roulade | D
Served with coffee ice cream

Rasgulla | GF | D
Spongy cheese soaked in sweet syrup flavoured with cardamom & rose water

2 Course – £32pp | 3 Courses – £37pp
2 Courses for Children – £18pp
(For children under 12 years old)

V – Vegetarian | VE – Vegan | VEO – Vegan Option Available | GF – Gluten Free | GFO – Gluten Free Option Available | D – Contains Dairy | DFO – Dairy Free Option Available | N – Contains Nuts

*T&Cs apply. Pre-booking and pre-order required. A non-refundable deposit of £10 per head is required at the time of your booking. 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.

Festive Menu Order Form

2 Courses – £32pp | 3 Courses: £37pp
2 Courses for Children – £18pp

Name: .....

Contact Number: .....

Email: .....

Number of Guests: .....

Date: ..... **Time:** .....

STARTERS	Adult	Child
Green Peas Soup	☐	☐
Duck Liver & Orange Pâté	☐	☐
Breaded Mushrooms	☐	☐
Rosemary Chicken Tikka	☐	☐
Veg Cornflake's Tikki	☐	☐

MAINS	Adult	Child
Roast Turkey	☐	☐
Veg Wellington	☐	☐
Honey Mustard Pork Steak	☐	☐
Herbed Sea Bass	☐	☐
Parsi Salli Murgh	☐	☐
Paneer Jalfrezi	☐	☐

DESSERTS	Adult	Child
Christmas Pudding	☐	☐
Toffee Apple Crumble Cheesecake	☐	☐
Gingerbread Roulade	☐	☐
Rasgulla	☐	☐

A non-refundable deposit of £10 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.

Adults Festive Meals:

Total 2 Courses: ☐

Total 3 Courses: ☐

Children Festive Meals:

Total 2 Courses: ☐