

The Castle Festive Menu

Celebrate the season with your closest friends & family in our festive restaurant. You provide the company & we will provide a delicious seasonal menu & tables decorated with Christmas fun. You can be sure of fine food, great wine & a large dose of festive cheer this Christmas at The Castle Hotel. To reserve your place, return the booking form with £10 deposit per person

Two Courses £19.95 Three Courses £25.95
Available from 1st November- 24th December

Starters

Christmas Soup with Warm Bread (Can be served V/VG/GF)

Old family recipe which we ate every Christmas Eve, warming parsnip & sweet potato soup with chopped pigs in blankets & parsnip crisps

Pheasant & Wild Chanterelle Mushroom Terrine

Delicious terrine served with baby pickles, fig & date chutney & herbed crostini

Oven Warmed French Camembert (Can be made GF)

This Camembert is moist, soft & creamy from an 18th century Normandy recipe. Oven baked with garlic & herbs, served with caramelized onion chutney & herbed crostini

Main Courses

Butter Roasted Bronze Turkey with Black Truffle Stuffing (Can be made GF)

Locally reared Turkey from Normans Butchers, served with pigs in blankets, herb buttered festive vegetables & fluffy rosemary roasted potatoes with turkey & French brandy gravy.

Festive Spiced Belly of Pork (GF)

We love slow roasted pork belly! Glazed with spiced sherry & served with dried apple, crispy pork crackling, sage buttered mash potato, festive vegetables & apple cider sauce

Cranberry & Pistachio Nut Roast with Date & Herb Stuffing (V/VG/GF)

This nut roast is not only delicious but is Christmas on a plate! Filled with a medley of walnuts, peanuts & cashew nuts with a cranberry & pistachio crunch topping. Served with herb buttered festive vegetables & fluffy rosemary roasted potatoes.

Desserts

Christmas Pudding (Can be made V/VG/GF)

A festive feast packed with fruit & flavoured with spices served with brandy sauce. Did you know Christmas pudding is also known as plum pudding, despite its lack of plums? It's because the word 'plums' before Victorian times referred to raisins.

Gingerbread Cheesecake

Crunchy cinnamon butter base topped with sticky stem ginger sponge, smothered with caramel sauce & gingerbread chunks drizzled with white chocolate icing & sprinkled with golden chocolate nuggets.

Castle Cheese Board (V can be made GF) Add a glass of port £4

If you like to scoff cheese & port then you've come to the right place, there are few establishments that can compete with the standard of our cheeseboards, accompanied by a selection of crackers, pickles, olives & chutneys.

Name						
SOUP						
GLUTEN FREE SOUP (GF)						
VEGETARIAN SOUP (V)						
VEGAN SOUP (VG)						
PATE						
CAMEMBERT						
CAMEMBERT (GF)						
TURKEY						
TURKEY (GF)						
NUTROAST (V/GF)						
NUTROAST (VG/GF)						
BELLY OF PORK (GF)						
XMAS PUD (VG/GF)						
CHEESECAKE						
CHEESEBOARD (V)						
CHEESEBOARD (V/GF)						
ORGANISERS NAME						
TELEPHONE NUMBER						
EMAIL ADDRESS						
DEPOSIT PAID						
ARRIVAL TIME						
NUMBER IN PARTY						

ALLERGY & INTOLERANCE INFORMATION

V- VEGETARIAN/ VG-VEGAN/ GF-GLUTEN FREE

Please be aware that although every care is taken to keep ingredients separate, due to the size of the kitchen and preparation areas we cannot guarantee that traces of allergens may be present in all dishes, so with this in mind we cannot cater for people with life threatening allergies. All our cheese is suitable for vegetarians with the exception of Parmesan, Gorgonzola and Roquefort. All dishes are seasoned & salads will have dressing. Be advised that we decorate dishes with nuts and cook dishes containing nuts in all parts of the kitchen and cannot guarantee that there will not be traces of nuts in our food. Be aware that all ingredients may not be stated in dish descriptions, so if you have any allergies please check with a member of staff before ordering. Please note that our dishes may contain one or more of the following allergens: Cereal, Nuts, Fish, Shellfish, Sesame seeds, Eggs, Milk, Soya, Celery, Celeriac, Mustard or more.

Closed Christmas Day* *Closed Boxing Day

Tuesday 31st December **New Year's Eve Roaring 20's Party** Ticket price £49.95pp

From 7pm, Prosecco & canapés on arrival followed by a luxury Kings Banquet, dessert & cheeseboard table. All tables decorated with roaring 20's party fun, come dressed to impress 1920's theme. Disco with DJ Nigel, dancing from 9.30pm till late. Open for drinks at the bar (Smart dress only) Carriages to be pre-ordered

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