

THE CASTLE HOTEL SUNDAY MENU

NIBBLING POTS

Olives & Sundried Tomatoes (V/GF) £7

Pigs in Blankets with Aioli £8

Rosemary Salted Chips with Aioli (V/GF) £5

STARTERS

Black Garlic & Wild Mushroom Arancini (V/GF can be served VG) £8

Parmesan shavings, black garlic & truffle aioli

Beetroot Carpaccio, Truffled Honey Figs & Goats Cheese £8

Fig & date chutney, walnuts, micro salad leaves

Celeriac, Chestnut & Truffle Soup (V Can be served VG/GF) £8

Chestnut crumb, warm red onion focaccia

Seared Scallops with Creamed Leeks (GF) £9

Streaky bacon, crispy onions

Japanese Seven Spice Chicken Wings (GF) £9

Honey sriracha dipping sauce, spring onions, chillies, sesame seeds

SHARERS

Mexican Nachos (V/GF) £11

Tomato salsa, guacamole, sour cream, peppers, jalapenos, melted cheddar

Canterbury Three Cheese Fondue (Can be served V/GF) £14

Red onion focaccia, caramelized ham, or vegetable crudités

Mediterranean Bread Board (V can be served VG) £10

Homemade red onion focaccia, garlic flatbread, aioli, smoked yoghurt, extra virgin olive oil, balsamic vinegar

Antipasti (Can be served GF) £16

Italian cured meats, buffalo mozzarella, extra virgin olive oil, balsamic vinegar

Olives, sundried tomatoes, peppadews, aioli, smoked yoghurt, red onion focaccia, flatbread

Mezze (V can be served VG/GF) £16

Hummus, falafels, sugar snap peas, extra virgin olive oil, balsamic vinegar

Olives, sundried tomatoes, peppadews, aioli, smoked yoghurt, red onion focaccia, flatbread

CHILDRENS MENU

Sausage & Chips (Can be served VG) £8

Fish Fingers & Chips £8

Children's Roast (can be served GF) £8

Children's Mixed Roast (can be served GF) £10

Beef, Turkey & Pork Roast

Kids Sundae £6

vanilla ice cream, sauce, cream

CASTLE ROASTS

Homemade Yorkshire pudding with every meat, honey roasted parsnips, pork, sage & onion stuffing, pan-fried vegetables, cauliflower cheese, rosemary roast potatoes & gravy

Butter Basted Turkey (can be served GF)

Thyme Roasted Rump of Beef (can be served GF)

Rosemary Roasted Leg of Lamb (can be served GF)

Sage Roasted Pork (can be served GF)

Cranberry & Mixed Nut Roast (V can be served VG/GF)

SENIOR £13 MEDIUM £17 LARGE £19

Mixed Beef, Turkey & Pork Roast (can be served GF)

SENIOR £14 MEDIUM £18 LARGE £20

DESSERTS

Crème Brûlée (V) £7.50

Berry compote, shortbread biscuit

Sticky Toffee Ginger Pudding (V/GF) £7.50

Cinnamon ice cream

Christmas Pudding (V/GF can be served VG) £7.50

Brandy sauce

Chocolate Brownie (V/GF can be served VG) £7.50

Vanilla ice cream

Chocolate & Marmalade Bread & Butter Pudding (V) £7.50

Crème anglaise

Christmas Affogato (V) £7 Affogato with Liqueur (V) £9

Both served with one scoop of cinnamon ice cream, espresso shot, mince pies

CASTLE CHEESEBOARD

(V can be served VG/GF)

Blue Stilton, Smoked Applewood, French Brie, Coastal Cheddar, Goats Cheese, Innkeeper's Choice (pickled onion & chive), Wensleydale & Cranberry, Vegan cheese

Accompanied with crackers, celery, pickles, olives, dried fruit, chutneys,

Two Cheese £9 Three Cheese £12 Five Cheese £15 Five Cheese & Decanter of Port £25

DESSERT COCKTAILS WINE & PORT

Espresso Martini £9 Brandy Alexander £9 Chocolate Martini £9

Australian Chambers Muscat 100ml glass £6.50 200ml Crystal Decanter £12

Taylors 20-year-old Port 50ml £6 200ml Crystal Decanter £15

ALLERGY & INTOLERANCE INFORMATION V-VEGETARIAN VG-VEGAN GF-GLUTEN FREE

Be advised that all gluten free (GF) dishes are made in a kitchen where we cook with ingredients containing gluten. Every care is taken to prevent allergen cross contamination, but due to the size of the kitchen all dishes may contain traces of allergens. With this in mind we cannot cater for people with life threatening allergies. All gluten free fried foods are cooked in a separate fryer.

All our cheese is suitable for vegetarians with the exception of Parmesan, Gorgonzola & Roquefort. All dishes are seasoned & salads will have dressing. We decorate dishes with nuts

& cook dishes containing nuts in all parts of the kitchen & 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: Gluten, Nuts, Fish, Crustaceans, Molluscs, Sesame Seeds, Eggs, Milk, Soya, Celery, Mustard, Lupin, Peanuts, Sulphur Dioxide.