

# Christmas MENU

## Starters

Chicken Parfait **GF**

served with warm crusty bread

Roasted Tomato & Pepper Soup **VG GF**

served with fresh bread

Warm Goats Cheese & Beetroot Salad **GF**

topped with toasted pine nuts & pesto

Salt & Pepper Squid

served with a lemon & garlic mayo

## Main Course

Roast Crown of Turkey & Pigs in Blankets **GF**

with roast potatoes, seasonal vegetables & Yorkshire pudding

Butternut Squash & Lentil Wellington **VG**

served with roast potatoes, seasonal vegetables & Yorkshire pudding

Oven Roasted Salmon

on a bed of lemon, cream & spinach linguine with a rocket salad

Overnight Slow Roasted Belly of Pork **GF**

served with buttery mash, fine green beans & chantenay carrots

## Desserts

Christmas Pudding **VG**

served with brandy sauce

Lemon Meringue Roulade **GF**

served with a shot of Limoncello

Tiramisu

chefs homemade taste of Italy

Boozy Almost Bakewell

cherry swirl ice cream, amaretto, chocolate & cafe curl wafers

£30 for 2 courses, £35 for 3 courses

(Does not include a service charge)

Booking Essential, £10pp deposit required

Min 6ppl, max 30ppl

Please state if requiring the GF or VG options

Tel: 01223 353194 Email: [castle@pellepub.co.uk](mailto:castle@pellepub.co.uk)