

The Castle at Great Leighs

**Christmas Day Menu 2019**

SERVING CHRISTMAS LUNCH FOR ARRIVAL BETWEEN 12 NOON AND 1.30 PM

Pre-order a bottle of bubbly or a bottle of our fine wine

AVAILABLE ONLY TO  
PRE-BOOKED PARTIES

£95.00 per head for adults  
£50.00 per head for children

**CREAMY SPICED PARSNIP SOUP**

Served with root vegetable crisps  
and a honey and coriander drizzle

**PAN ROASTED SCALLOPS**

Sweetcorn puree and a chorizo and spring onion dressing

**PRESSED DUCK TERRINE**

Poached plums, crostini sticks and duck crackling

**PARMESAN AND TRUFFLE ARANCINI BALLS**

Wild mushroom and chestnut stew and a rocket pesto

**LEMON SORBET**

**ROAST GREAT GARNETTS TURKEY**

Pork and cranberry stuffing, pigs in blankets, goose fat roast potatoes and turkey gravy

**FILLET STEAK MEDALLIONS**

Dauphinoise potatoes, Broad beans, cherry tomatoes, a Shitake Mushroom ragu and a Madeira jus

**PAN ROASTED HALIBUT**

Crab-crushed Jersey Royals and sauce Grenoble

**MAPLE SYRUP GLAZED BUTTERNUT SQUASH**

Stuffed with a green Lentil salad and served with crispy garlic ciabatta

All served with a selection of seasonal vegetables, Brussels sprouts with chestnuts and honey roasted parsnips

**'LILLYPUDS' CHRISTMAS PUDDING**

Served with brandy sauce

**COCONUT PANNA COTTA**

Raspberry and lime coulis, home baked short bread

**CHOCOLATE DELICE**

Cherry sorbet, cherry sauce, chocolate and sour cherry crumble

**SELECTION OF TRADITIONAL BRITISH CHEESES**

With red onion chutney, grapes, celery and crackers

**COFFEE AND PETIT FOURS**

A NON REFUNDABLE DEPOSIT OF £10 PER GUEST IS PAYABLE AT  
THE TIME OF BOOKING. FULL PAYMENT FOR CHRISTMAS DAY  
IS REQUIRED BY 1st DECEMBER WITH THE PRE-ORDER

THIS MENU MAY BE  
SUBJECT TO CHANGE  
AND CAN BE CHANGED  
AT ANY TIME. SOME FOOD  
MAY CONTAIN NUTS.  
PRICES INCLUDE VAT



The Castle at Great Leighs

**Christmas Party Menu 2019**

1st DECEMBER TO 30th DECEMBER – MONDAY TO SATURDAY ONLY

SERVED FROM 12.00 to 9.30 PM

Pre-order a bottle of bubbly or a bottle of our fine wine

**AVAILABLE ONLY TO  
PRE-BOOKED PARTIES**

£25.00 for two courses  
£30.00 for three courses  
A discretionary 10%  
service charge will  
apply to all tables of 8  
or more. Smaller plate  
option available at  
a reduced price.

**HOMEMADE VEGETABLE SOUP OF THE DAY**

Served with seeded bread

**HAM HOCK TERRINE**

toasted ciabatta, and a tangy piccalilli

**CREAMY FRICASSEE OF WILD MUSHROOMS**

on a bed of crispy crostini with fresh rocket leaves  
and topped with parmesan

**SMOKED SALMON**

with a vodka crème fraiche and a beetroot salad

**TRADITIONAL GREAT GARNETTS TURKEY**

Sage Stuffing, Pigs in Blankets and Goose fat roast potatoes

**STEAK AND GOLDEN CRUST ALE PIE**

Encased in a shortcrust pastry, served with roasted potatoes

**CHARGRILLED MAHI MAHI STEAK**

spiced coconut potatoes, grilled asparagus spears and a watercress, papaya and pomegranate salad

**ROASTED MEDITERRANEAN VEGETABLE LASAGNE**

With a rich tomato and basil ragu, fresh arugula leaves and crispy garlic ciabatta

**SLOWLY ROASTED PORK BELLY**

Celeriac, parsnip and pear mashed potato, honey glazed baby carrots,  
sautéed curly Kale and a mulled wine and nutmeg sauce

All served with seasonal vegetables

**'LILLYPUDS' CHRISTMAS PUDDING**

Served with pouring cream

**DARK CHOCOLATE BROWNIE**

Served with luxury vanilla ice cream and a dark cherry compote

**CARAMELISED APPLE AND WALNUT SPONGE CAKE**

Chantilly cream and warm custard

**LUXURY ICE CREAM AND SORBET**

See your server for flavours

**ADD CHEESE AND BISCUITS FOR £7.75**

A selection of cheeses with crackers, celery, grapes & red onion chutney

A NON REFUNDABLE DEPOSIT OF £10 PER GUEST IS PAYABLE AT THE TIME OF BOOKING  
THIS MENU MAY BE SUBJECT TO CHANGE AND CAN BE CHANGED AT ANY TIME.  
SOME FOOD MAY CONTAIN NUTS. PRICES INCLUDE VAT

