

Festive Celebration Menu

2 COURSES - £29.50 3 COURSES - £35

AVAILABLE FRIDAY 22ND NOVEMBER - MONDAY 30TH DECEMBER (EXCLUDING SUNDAY'S & SOME KEY DATES) FOR PARTIES OF 10 OR MORE

Starters

Curried Lentil, Parsnip & Apple Soup, bread, butter V
Ham Hock Terrine, piccalilli

Double Prawn Cocktail, Marie Rose, avocado, pomegranate
Tomato & Potato Carpaccio, whipped goats' cheese, chilli jam, walnuts V

Mains

Turkey Ballotine, bacon, stuffing, roasties, seasonal vegetables, cranberry gravy

8oz Dry Aged Sirloin, fries, mushroom, confit tomato, peppercorn sauce (+£5 supplement)

Confit Duck Leg, radicchio, chicory & pomegranate salad, honey & clementine dressing

Roast Cauliflower Steak, chestnut puree, chimichurri V Pan Roast Cod Supreme, crispy ham, chickpea cassoulet Turkey, Cranberry & Ham Pie, champ mash, cranberry gravy

Puddings

Chocolate Sponge Pudding, salted caramel sauce, vanilla ice cream
Christmas Pudding, brandy custard
White Chocolate & Ginger Cheesecake
Brie & Blue, chilli jam, crackers

Sides

Skinny Fries VE 4 Triple Cooked Chips VE 5 Truffle & Parmesan Fries V 5.5 Cajun Sweet Potato Fries VE 5 Seasonal Vegetables V 5.5 House Salad V 4

Pigs in Blankets 5.5 Duck Fat Roast Sprouts 5

V - Vegetarian **VE** - Vegan

35 High Street | Spofforth | HG3 1BQ 01937 590 200 | contact@thecastleinnharrogate.com Book online at www.thecastleinnharrogate.com



We source most of our ingredients from local Yorkshire importers including:

Cheese - Cryer & Stott, Allerton Bywater
Ice Cream - Yorvale, Acaster Malbis
Seafood - My Fish Company
Pork - West Moor Farm, Easingwold
Butchery - Sykes House Farm, Wetherby
Coffee - Lonton Coffee Company, Lonton

Allergens & Special Requests

Please alert us to any allergies or dietary requirement information on arrival, full allergen matrix can be provided on request

Weddings, Events & Special Occasions

Get in touch with our wedding & events planner, Georgia to start the planning process today: contact@malvern-events.com / 07719 532079

Large Table & Private Dining Bookings

To enquire about availability for parties of 10 or more then please e-mail the team on contact@thecastleinnharrogate.com or alternatively call the pub on 01937 590 200

Pre-Orders

A menu pre-order is required for parties of 10 or more, this must be returned to the team no later than 7 days prior.

Deposits

A non-refundable booking deposit of £10 per head is required for parties of 10 or more, the booking will not be fully secured until this has been received.

This will then be redeemable from your bill on the day.

Charity Donation

Malvern Inns is working closely with British Heart Foundation in a bid to fundraise towards our £10k target, a discretionary £1 charity donation to all tables over the festive period - help us make a difference!

Service Charge

We add a discretionary 10% service charge to all tables 100% of gratuities go to our team

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