

THE CASTLE INN

Festive Sunday Menu

Nibbles

Gordal Olives VE 5

Garlic Pizzette (add cheese 1.0) **V 10**

Warm Sausage Roll, red onion chutney **6**

Charcuterie Board, salami, serrano, chorizo, pickles, bread **9**

Honey Glazed Baby Chorizo, bread **10**

Starters

Curried Lentil, Parsnip & Apple Soup, bread & butter **V 7**

Ham Hock Terrine, piccalilli **8**

Double Prawn Cocktail, Marie Rose, avocado, pomegranate, bread & butter **10**

Tomato & Potato Carpaccio, whipped goats' cheese, chilli jam, walnuts **V 8**

Mains

Roasts all served with our giant homemade Yorkshire pudding, stuffing, tenderstem broccoli, roast carrot, bottomless roast potatoes & gravy

Festive Feast, hand carved beef, pork, turkey, two Yorkies & crackling **23.5**

Roast English Rose Turkey, pig in blanket, cranberry gravy **20**

Salt Roasted Loin of Pork, crackling **18**

Corn-Fed Chicken Breast, slowly roasted on the bone **19**

Top Rump of Beef, roasted 'pink' **21**

Puy Lentil & Cashew Nut Roast, vegan sage gravy **V 15**

Festive Ale Battered Haddock & Chips, mushy peas, tartare sauce **16.5**

Pizzas, thin & crisp sourdough, San Marzano tomato sauce, mozzarella

Chorizo & Salami, chilli flakes **15.5**

Turkey, Ham & Brussel Sprouts, cranberry drizzle **15.5**

Mushroom, Serrano ham **14.5**

Chicken, red peppers, sweet chilli **13**

Margherita, mozzarella, basil **V 12**

Additional pizza toppings 2

Salami, Chorizo, Turkey, Serrano Ham, Mushrooms, Red Onion, Tomato, Peppers

V - Vegetarian **VE** - Vegan

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Sides

Skinny Fries VE 4 **Triple Cooked Chips VE 5** **House Salad V 4**
Spiced Red Cabbage VE 3 **Cauliflower Cheese V 5.5** **Crackling 3.5**
Pigs in Blankets 5.5 **Duck Fat Roast Sprouts 5** **Honey Roast Parsnips V 5**

Puddings

Chocolate Sponge Pudding, salted caramel sauce, vanilla ice cream **9**
Christmas Pudding, brandy custard **8**
White Chocolate & Ginger Cheesecake 10
Ice Cream & Sorbets, choose 3 scoops from 7 flavours **6.5**
Yorkshire Affogato, a shot of Filey Bay Whisky Cream, Lonton coffee, Yorvale vanilla ice cream **9**
Brie & Blue, chilli jam, crackers **8**
Espresso Martini, Lonton coffee, vodka, vanilla, Kahtua **10**
Hot Drink & Chocolate Cake Bite, choice of hot drink **VE 6**

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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, Butchery - Sykes House Farm, Wetherby, Coffee - Lonton Coffee Co, 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

Specials

We offer a selection of seasonal specials along side our a la carte festive menu served Monday - Saturday,
please ask a member of the team for more information

Charity Donation

Malvern Inns is working closely with British Heart Foundation in a bid to fundraise towards our £10k
target so will add 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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