

THE CASTLE INN

Mistletoe Menu

Available December 23rd, 24th, 27th, 28th, 30th & January 2nd, 3rd, 4th

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

Turkey Ballotine, bacon, stuffing, roasties, seasonal vegetables, cranberry gravy **20**

8oz Dry Aged Sirloin, fries, mushroom, confit tomato, peppercorn sauce **26**

Confit Duck Leg, radicchio, chicory & pomegranate salad, honey & clementine dressing **19**

Beer Battered Haddock & Chips, mushy peas, tartare sauce **16.5**

Steak & Pale Ale Pie, champ mash, gravy **19**

Pan Roast Cod Supreme, crispy ham, chickpea cassoulet **18**

Roast Cauliflower Steak, chestnut puree, chimichurri **VE 14**

CBB Burger, two 4oz chuck & brisket patties, cranberry, brie, bacon **18**

Caesar Salad, crunchy gem lettuce, croutons, creamy dressing (add chicken & crispy ham +4) **V 11**

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

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

Margherita, mozzarella, basil **V 12**

Additional pizza toppings 2

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

Light Bites - Available 11-5pm

Served with your choice of skinny fries, salad or soup of the day:

Prawn Marie Rose on Bloomer 14

Chicken Caesar Brioche 12

Cranberry & Brie on Bloomer V 13

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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**

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**
Brie & Blue, chilli jam, crackers **8**
Espresso Martini, Lonton coffee, vodka, vanilla, Kahlua **10**
Hot Drink & Chocolate Cake Bite, choice of hot drink **VE 6**

V - Vegetarian VE - Vegan

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

Sundays

Our menu includes chicken, pork, beef & turkey roasts as well as pizzas & fish dishes

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