

Mother's Day Menu 2 courses £35 3 courses £40

Starters

Leek & Potato Soup, bread, butter V

Double Prawn Cocktail, Marie Rose with Cognac, avocado, pomegranate Chicken & Pancetta Terrine, spiced beetroot chutney, rosemary & thyme croutes Beetroot Hummus, pumpkin seeds, pomegranate, flatbread Ve Mozzarella & Oregano Arancini, basil aioli V

Mains

Crispy Duck Confit, roast potatoes, tenderstem broccoli, blackcurrant sauce Sweet Potato & Peanut Curry, jasmine rice VE

Chicken Caesar Salad, crunchy gem lettuce, crispy ham, croutons, creamy dressing **Pan Roast Salmon Fillet,** hollandaise sauce, seasonal greens, roast potatoes

Three Meat Medley, hand carved beef, pork, chicken, two Yorkshire puddings & crackling (£5 supplement) Salt Roasted Loin of Pork, crackling Corn-Fed Chicken Breast, slowly roasted on the bone Roast Leg of Dales Lamb, served pink Top Rump of Beef, roasted 'pink' Puy Lentil & Cashew Nut Roast, vegan sage gravy V

Roasts all served with our homemade Yorkshire pudding, apricot & sage stuffing, seasonal greens, honey & mustard roast carrot, as many roast potatoes and as much gravy as you like

Sides

Pigs in Blankets 5.5 Cauliflower Cheese V 5.5 Skinny Fries VE 4 Spiced Red Cabbage VE 3 Triple Cooked Chips VE 4 Cajun Sweet Potato Fries VE 5 Truffle & Parmesan Fries V 5.5 Green Salad, lemon & garlic dressing V 4

V - Vegetarian VE - Vegan

See over for Puddings

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Puddings

Filey Bay Whisky Cream and Chocolate Orange Tart Lemon Meringue Pie, raspberry coulis Chocolate Brownie, salted caramel ice cream Lemon & Elderflower Posset

Ice Cream & Sorbets, choose 3 scoops from 7 flavours Yorkshire Affogato, Filey Bay Whisky Cream, Lonton coffee, Yorvale vanilla ice cream 9 Brie & Lillibet Blue, chilli jam, crackers

Mother's Day Deposit

We require £10 per person, non-refundable deposit for all bookings

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

Breakfast

Monday to Friday: 7.30am – 11am Saturday: 8am – 11am Sunday: 8am – 10am

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

Allergens & Special Requests

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

Service Charge

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

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