

THE CASTLE INN

Winter Celebration Menu

2 COURSES - £28 3 COURSES - £35

AVAILABLE MONDAY - SATURDAY FOR PARTIES OF 10 OR MORE

Starters

Mozzarella Arancini, lemon aioli, parmesan **V**

Game Terrine, warm focaccia, spiced beetroot chutney

Double Prawn Cocktail, Marie Rose with cognac, avocado, pomegranate, bread & butter

Sweet Potato & Coconut Soup, focaccia, butter **Ve**

Mains

Sweet Potato & Peanut Curry, spinach, coconut milk, jasmine rice **Ve**

Braised Herb Fed Chicken, **Smoked Yorkshire Bacon and Leek Pie**

champ mash, balsamic onion gravy

Line Caught Beer Battered Haddock & Chips, triple cooked chips, minty mushy peas, house tartare

32 day Dry Aged 8oz Rib Eye, skin on fries, confit tomato, mushroom (7.0 supplement)

Choose a sauce: Salsa Verde, Green Peppercorn, Shrimp Butter

Spiced Broad Bean, Pea & Spinach Burger, brioche, fries, pickles, mint yoghurt, mango chutney **Ve**

Crispy Chilli Beef, **chopped Asian salad**, coriander & red chilli, sweet chilli, mirin & soy dressing

Puddings

Caramelised Banana Split, Swiss chocolate sauce, Chantilly cream, ice cream

Sticky Stem Ginger Pudding, clotted cream ice cream

Chocolate Brownie, brandy chocolate sauce, salted caramel ice cream

Yorkshire Flatcap Brie & Lilibet Blue, chilli jam, grapes, crackers

35 High Street | Spofforth | HG3 1BQ

01937 590 200 | contact@thecastleinnharrogate.com

Book online at www.thecastleinnharrogate.com

THE CASTLE INN

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

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 590200

Pre-Orders

A menu pre-order is required for parties of 10 or more, this must be returned to the team via our pre-order form no later than the date agreed upon booking

Deposits

A non-refundable booking deposit of £10 per head may be 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

Table Wine

Please don't hesitate to get in touch for a copy of our current wine list in order to pre-order the perfect pairing. The team will have this ready on your table when you arrive

Events & Special Occasions

If you are planning a special event or party, we can help you organise and host your celebration in one of our lovely venues. Get in touch to arrange an initial chat with our wedding & events planner, Georgia on contact@malvern-events.com or 07719 532079

Service Charge

Please note, we add a discretionary 10% service charge onto all bills, this is chargeable on the day. 100% of this service charge and any other gratuities are received by our team

ANPR

Don't forget, we have an ANPR camera system in use in our car park, please ensure you register your vehicle registration on arrival to avoid any potential charges.
Please ask a staff member for assistance with this process if required

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