

# THE CASTLE INN

## Festive Sunday Menu

### Nibbles

**Pigs in Blankets Fritters**, cranberry relish **10**

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

**Onion Bhajis**, mint yoghurt **Ve 6**

**Gordal Olives Picante & Focaccia**, pitted queen olives with chilli, aged balsamic, Arbequina EVO **Ve 10**

### To Share

**Charcuterie Board**, Serrano ham, Milano salami, parmesan, pickles, roast peppers, olives, focaccia **19**

**Baked Paysan Breton Camembert**, candied walnuts, pomegranate, cranberry relish, toasted focaccia **V 16**

**Fritto Misto**, tempura black tiger prawns & anchovies, lemon sole goujons, squid, lemon & saffron aioli, cauliflower, courgettes, tartare sauce **23**

### Starters

**Gambas Pil Pil**, king prawns, shaved garlic, smoked paprika, red chilli, focaccia **10.5**

**Mozzarella Arancini**, lemon & saffron aioli, parmesan **V 9**

**Wild Boar & Prune Terrine**, black cherry compote, focaccia **10**

**Smoked Salmon & Tiger Prawn Cocktail**, lobster Marie Rose, bread & butter **12**

**Wild Mushrooms**, miso butter, sourdough, herb crumb (add poached egg +1.0) **V 7.5**

**Roast Celeriac, Hazelnut & Truffle Soup**, focaccia **Ve 7**

### Mains

Roasts served with Yorkshire pudding, cranberry & pork stuffing, seasonal greens, honey & mustard glazed carrot, balsamic roasted shallot, as many roast potatoes and as much gravy as you like

**Three Meat Medley**, hand carved beef, pork, chicken, two Yorkshire puddings & crackling **26.5**

**Salt Roasted Loin of Pork**, crackling **19**

**Roast Crown of English Rose Turkey** **21**

**Corn-Fed Chicken Breast**, slowly roasted on the bone **20**

**Top Rump of Beef**, roasted 'pink' **22**

**Puy Lentil & Cashew Nut Roast**, vegan sage gravy **V 16**

**Festive Beer Battered Haddock & Chips**, triple cooked chips, mushy peas, tartare sauce **18**

### Sides

**Skinny Fries** **Ve 4**

**Triple Cooked Chips** **Ve 4**

**Cauliflower Cheese** **V 5.5**

**Pigs in Blankets** **6**

**Spiced Red Cabbage** **Ve 3**

**Green Salad**, lemon & garlic dressing **Ve 4**

### Salads

**Crispy Chilli Beef**, chopped Asian salad, coriander & red chilli, sweet chilli, mirin & soy dressing **19**

**Chargrilled Chicken Caesar**, crunchy gem lettuce, croutons, creamy dressing, crispy ham **16.5**

**Buddha Bowl**, hummus, avocado, pumpkin seed, chopped salad, pomegranate, feta (add +4.0 chicken or halloumi +4.0) **V 14**

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## Puddings

**Morello Cherry Blondie**, raspberry cheesecake ice cream, white chocolate sauce **11**

**Grilled Cinnamon Soaked Pineapple**, coconut ice cream **8.5**

**Christmas Pudding**, brandy custard **9**

**Chocolate Brownie**, Swiss chocolate sauce, salted caramel ice cream **8**

**Ice Cream & Sorbets**, choose 3 scoops from 7 flavours **6.5**

**Yorkshire Flatcap Brie & Lilibet Blue**, chilli jam, grapes, crackers **8**

**Yorkshire Affogato**, Filey Bay whisky cream, Lonton coffee, Yorvale vanilla ice cream **9**

**Espresso Martini**, Bonomi vodka, Thomas Green's coffee liqueur, cold brew coffee **10**

**Hot Drink & Mini Brownie**, choice of hot drink **8**

## Breakfast

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

See website for late December exceptions.

## Specials

We offer a selection of seasonal specials along side our A La Carte menu, please ask a member of the team for more information.

### We source most of our ingredients from Yorkshire suppliers including:

Cheese - Cryer & Stott, Allerton Bywater; Ice Cream - Yorvale, Acaster Malbis; Seafood - My Fish Company;

Pork - West Moor Farm, Easingwold; Bread - Bakeri Baltzersen, Harrogate;

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

## Weddings, Events & Special Occasions

Let us take care of your special day.

Contact our wedding & events planner Georgia to start the planning process:

[contact@malvern-events.com](mailto:contact@malvern-events.com) / 07719 532079

## Service Charge

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

## Allergens & Special Requests

Please alert us to any allergies or dietary requirement information on arrival.

A full allergen matrix can be provided.

Some of our dishes can be made meat-free - feel free to ask if your favourite dish can be adjusted

**V - Vegetarian Ve - Vegan**

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Book online at [www.thecastleinnharrogate.com](http://www.thecastleinnharrogate.com)