THE CASTLE INN

Festive Celebration Menu

2 COURSES - £30 3 COURSES - £35

AVAILABLE TUESDAY 24TH NOVEMBER - THURSDAY 31ST DECEMBER

(EXCLUDING SUNDAYS & SOME KEY DATES)

Starters

Prawn Cocktail [Gl*, Cr, Eg, Fi, Mi*, Mu]
North Atlantic prawns, Marie Rose, avocado, pomegranate, bloomer

Roast Butternut Squash & Coconut Soup (Ve) [Ce, Gl*, Mi*, Nu*]
toasted almonds, focaccia

Beetroot Hummus (Ve) [Gl*, Nu*, Pn, Se, Su]
caramelised butternut squash & fire roasted beetroot, toasted focaccia, finished with toasted hazelnuts, black sesame and dill

Smoked Haddock Kedgeree Fishcake [Fi, Mi, So, Su]
smoked haddock, kedgeree spices, black onion seed crumb, mango sauce, shaved fennel and apple salad, lime yoghurt

Pea & Mozzarella Bruschetta (V) [Gl*, Mi, Su]
golden, crisp focaccia topped with sweet crushed minted peas, creamy torn buffalo mozzarella and a green herby dressing

Mains

Dry Aged Angus Flat Iron Steak (£4 supplement)
charred baby potatoes, tenderstem, salsa verde

Pan Roast Salmon Fillet [Fi, Mi, Mo, Mu, So, Su]
mussels, tenderstem, warm tartar sauce

Hand Carved English Rose Turkey [Gl*, Mi, Mu, Su]
pork & cranberry stuffing, roast potatoes, cranberry sauce, honey glazed carrot, cranberry gravy

Braised Turkey, Chestnut, Bacon & Cranberry Pie [Gl, Mi, Mu]
slow-cooked turkey and smoky bacon in a festive cream sauce, buttery shortcrust and a golden puff top, champ mash, honey-roasted root vegetables, cranberry gravy

Wild Mushroom & Guinness Pie (Ve) [Gl, Mu]
wild mushrooms braised deep and dark in Guinness, crisp shortcrust and flaky puff pastry, charred baby potatoes, roasted root vegetables, caramelised red onion gravy

Beetroot-Glazed Shin of Angus Beef [Ce, Mi, Mu, Su]
beef shin with a glossy beetroot glaze, mashed potato with sautéed chanterelle mushrooms

Cranberry, Puy Lentil & Cashew Wellington (V) [Ce, Gl, Eg, Mi, Mu, Nu, Su]
earthy puy lentils, cashews, sweet parsnip and tart cranberries wrapped in golden puff pastry, served with crispy roast potatoes, roasted carrots and a rich cranberry gravy

Sides

Skin on Fries (Ve) — £4
Triple Cooked Chips (Ve) — £4
Pigs in Blankets — £5.5
Brussels Sprouts (V) [Mi] — £3.5
Green Salad, avocado & cucumber, lemon & garlic dressing **(Ve) [Mu, Su] — £3.5**
Baby Potatoes (V) — £4
Peppercorn Sauce (V) [Mi, Su] — £3
Tenderstem Broccoli (V) — £3

Puddings

Chocolate Brownie (V) [Gl, Eg, Mi, So]
Swiss chocolate sauce, salted caramel ice cream

Christmas Pudding [Gl, Eg*, Mi*, So]
brandy custard, ice cream

Ice Cream Sundae [Mi]
clotted cream ice cream, salted caramel ice cream, morello cherry swirl ice cream, chocolate sauce and sprinkles

Festive Crème Brûlée [Gl*, Eg, Mi]
winter-spiced custard, crackling caramel crust, buttery shortbread on the side

Morello Cherry Blondie [Gl, Eg, Mi, So]
fudgy white chocolate blondie, whole sour morello cherries, white chocolate chips, freeze-dried cherry dust, cherry swirl ice cream

Raspberry & Hazelnut Roulade [Eg, Mi, Nu]
soft, hand-rolled meringue filled with whipped cream and homemade raspberry sauce, topped with toasted nibbed hazelnuts, fresh raspberries, coulis and clotted cream ice cream

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 suppliers including:

Cheese - Cryer & Stott, Allerton Bywater
Ice Cream - Yorvale, Acaster Malbis
Seafood - Taylor Seafoods
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.
V - Vegetarian **Ve** - Vegan

Planning a special occasion?

Celebrate in style - whether it's a wedding, milestone celebration or something completely bespoke, our events team would love the opportunity to bring your vision to life.

Looking for a relaxed meeting space?

Get your team out of the office more often – we have a number of private meeting rooms in our venues, get in touch with our events team to view our corporate brochure.

Contact Georgia, Rachael & the Malvern Events team to chat further: contact@malvern-events.com | 01423 222708

Large party bookings

To enquire about tables of 10 or more, please e-mail the pub team directly on contact@thecastleinnharrogate.com | 01937 590 200

Pre-orders & deposits

A £10pp deposit and menu pre-order is required for tables of 10 or more – the booking will not be fully secured until the non-refundable booking deposit is received. The pre-order must then be submitted no later than 7 days prior.

Service Charge

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

Join Our Loyalty Programme — scan to sign up and start earning rewards

Allergen Key

Ce Celery · Gl Gluten · Cr Crustaceans · Eg Eggs · Fi Fish · Lu Lupin · Mi Milk · Mo Molluscs · Mu Mustard · Nu Nuts · Pn Peanuts · Se Sesame · So Soya · Su Sulphites

An asterisk (*) means the allergen can be removed at your request. This information is based on our standard recipes — please let us know of any allergies so we can advise you further.

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