

WALMER CASTLE

FREEHOUSE EST. 1845

Christmas Menu

Starters

CAULIFLOWER VELOUTÉ, truffle oil, Parmesan, crispy shallots, dill oil, toasted sourdough (V) (Av. Vg) (Av. Gf)
HOUSE CURED TROUT CARPACCIO, mandarin & chilli dressing, puffed wild rice, trout roe (Gf)
NDUJA & MASCARPONE TORTELLONI, sage butter sauce, Parmesan

Mains

ASHDALE RUMP OF BEEF, celeriac & truffle, chanterelle mushrooms, cavolo nero, sauce gastrique (Gf)
ROAST DEVONSHIRE TURKEY BREAST, sage & onion stuffing, honey glazed carrots, duck fat roasted potatoes,
brussel sprouts, pigs in blankets, cranberry sauce, thyme gravy (Av. Gf)
ROAST CORNISH COD, crushed Jerusalem artichoke, dulce pepper, smoked eel cream, Arenkha caviar, samphire (Gf)
CELERIAC RISOTTO, charred spring onions, root vegetable crisps, house ricotta, herb oil (Av. Vg) (Av. Gf)

Pudding

STICKY TOFFEE PUDDING, salted caramel ice cream (V)
BRAMLEY APPLE CRUMBLE, English strawberries, Scotch whiskey, Cornish clotted cream (V)
CHRISTMAS PUDDING, brandy butter, cranberries (V)
A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)
ENGLISH CHEESEBOARD, Pitchfork cheddar, Northern blue, Chevre, quince jelly, grapes, artisan crackers (Av. V)
(Av. Gf)

Mince Pies

£65 per person, only available through pre-order

For an additional £20 per person

A glass of Taittinger Brut Reserve Nv, France & welcome canapés
Scottish Smoked Salmon Blini | Stoke Marsh Farm Fillet of Beef Carpaccio Bites | Mushroom & Truffle Crostini

V: Vegetarian Vg: Vegan Gf: Gluten free

Av. Gf / Vg: Available Gluten free / Vegan please ask your server (Starter/Main)

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.

A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.