WALMER CASTLE

FREEHOUSE EST. 1845

Christmas Party Menu

Starters

BAKED BEETROOT & CELERIAC SALAD, apple, goat's curd, sorrel (V)
SMOKED SALMON & CRAB CRUMPET, herb butter, fennel, dill
CHICKEN LIVER PARFAIT, hazelnuts, port-soaked currants, fine salad (Gf)
SOUP OF THE WEEK (Vg)

Mains

GRILLED MIDDLE WHITE PORK CHOP, crushed swede & carrots, quince & cranberries
BUTTERNUT SQUASH TORTELLONI, cavolo nero, chilli, sage butter (Vg)
CORNISH COD, Winter greens, cider, Fowey mussels & mustard cream sauce
ROAST BALLOTINE OF TURKEY, stuffing, pigs in blankets, roast potatoes, Brussels sprouts, glazed carrots, gravy

Puddings

TREACLE TART, vanilla ice cream (Vg)
CLEMENTINE POSSET, madeleines (V)
CHRISTMAS PUDDING, brandy butter (V)
A SELECTION OF DORSET GELATOS / SORBETS (Gf) (V) (Av. Vg)
A SELECTION OF BRITISH CHEESES, oat cakes, caramelised apple chutney

£65pp *with crackers & mini mince pies for the table*
Only available via pre order

For an additional £25 per person
A glass of Taittinger Brut Reserve Nv, France & welcome canapés
Wiltshire beef tartare croute | Scottish smoked salmon blini | Beetroot & apple tartlet

V: Vegetarian Vg: Vegan Gf: Gluten free
Av. Gf / Vg: Available Gluten free / Vegan please ask your server
All dairy products are certified and pasteurised

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.