

TheCastle

Luncheon Party Menu

2 Courses - £15.00 | 3 Courses - £17.00

Organisers:

Parties of 15 to 30 People: Entire menu can be selected

Parties of 30 to 60 People: maximum 2 dishes selected per course.

Parties of 60+ People: maximum 1 dish selected per course.

We can of course always cater for any dietary requirements the party may have.

All our menus are be-spoke, so if you fancy anything not listed, please contact us.

A pre-order must be received no later than 10 days prior to the event.

Homemade Soup of the Day

Traditional Prawn Cocktail

Castle Own Recipe Welsh Rarebit, Thick Toast & Chutney

Seasonal Pate, Toast

Deep Fired Mushrooms, Aioli

ooOOoo

Scampi, Chips & Peas

Homemade Beef Lasagne, Garlic Bread & Salad

Sausage, Mash, Red Wine Onion Gravy

Chargrilled Gammon Steak, Real Chips & Pineapple & Peas

Pie of the Day, Mash & Peas

Vegetarian Dish of the Day

ooOOoo

Sherry Trifle

Apple Pie & Custard

Eton Mess

Chantilly Cream Filled Profiteroles

Selection of Ice Cream

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Dinner Party Menu A

2 Courses - £18.00 | 3 Courses - £22.00

Organisers:

Parties of 15 to 30 People: Entire menu can be selected

Parties of 30 to 60 People: maximum 2 dishes selected per course.

Parties of 60+ People: maximum 1 dish selected per course.

We can of course always cater for any dietary requirements the party may have.

All our menus are be-spoke, so if you fancy anything not listed, please contact us.

A pre-order must be received no later than 10 days prior to the event.

Homemade Soup of the Day - Let us know your Preference for the Group

Seasonal Terrine – Salad & Chutney

Traditional Prawn Cocktail

Crisp lamb filo parcels – steamed cous cous – apricot chutney – smoked paprika dressing

Grilled Goats Cheese, Confit Leeks on Toast, Salad & Red Wine Dressing

ooOOoo

7hr Confit Lamb Shoulder - creamed mash and rosemary garlic sauce

Supreme of Chicken – Mushroom, Shallot & Bacon Sauce

Roast Welsh Beef - Yorkshire pudding, roasties and gravy (**Minimum 15 people**)

Vegetarian Dish of the Day

Escalope of Salmon – steamed green, lemon butter and chive sauce

ooOOoo

Chantilly Cream Filled Profiteroles, Chocolate Sauce

Hot Sticky Toffee Pudding - butterscotch sauce and vanilla ice cream

Fresh Fruit Crumble - crumble topping - custard (seasonal filling)

Sherry Trifle

Fresh Fruit Pavlova

ooOOoo

Tea or Coffee – Chocolates

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Dinner Party Menu B

2 Courses - £22.00 | 3 Courses - £25.00

Organisers:

Parties of 15 to 30 People: Entire menu can be selected

Parties of 30 to 60 People: maximum 2 dishes selected per course.

Parties of 60+ People: maximum 1 dish selected per course.

We can of course always cater for any dietary requirements the party may have.

All our menus are be-spoke, so if you fancy anything not listed, please contact us.

A pre-order must be received no later than 10 days prior to the event.

Homemade Soup of the Day - Let us know your Preference for the Group

Welsh Blue Cheese and Mushroom Tart – balsamic dressing, rocket leaves

Smoked Salmon, Warm Potato, Spring Onion & Crème Fraiche

Greek salad – feta cheese, tomato, cucumber, olives, red onion – lemon dressing – griddled pitta bread

ooOOoo

Roast Beef / Pork / Turkey (Choose One) – roast potatoes, and gravy (**Minimum 15 people**)

Baked hake steak with cider, leek and mussel sauce – (**Maximum 30 people**)

Confit Duck Leg – caramelised red onions, fondant potato and rich red wine sauce

Braised blade of beef in beer – root vegetables – horseradish dumplings – glazed shallots

Supreme of Chicken – sauté Potatoes, wild mushroom, tarragon and shallot sauce

ooOOoo

White chocolate and mascarpone cheesecake - seasonal berry compote

Treacle tart - vanilla ice cream

Belgian Dark Chocolate Tart - caramelised oranges

Bread and Butter Pudding, - Apricot puree, vanilla custard

Crème Brulee - shortbreads

ooOOoo

Tea or Coffee – Homemade Petit Fours