




FESTIVE DINING
3 COURSE £25pp 2 COURSE £21pp

Available December, 6.30pm onwards, Monday – Sunday
Book now via castirongrill.co.uk



SEASONAL SOUP

Warm bread, butter

SHAVED DUCK SALAD

Orange, soaked raisins, celeriac slaw

PRESSED CHICKEN & LEEK TERRINE

Smashed apple chutney

WHIPPED ROSARY GOATS CHEESE (v)

Pickled shallots, tomato

TURKEY PAUPIETTE

Chestnut & sage seasoning, smoked bacon, roasted roots

PRESSED SHIN OF BEEF

Crispy onions, kale, spinach, creamed potato

KING PRAWN PAPPARDELLE

Mussels, cream, mushrooms

ROAST BEETROOT, FETA & SPINACH TART (v)

CHOCOLATE ORANGE BREAD & BUTTER PUDDING

SALTED CARAMEL CHEESECAKE

Vanilla cream, toffee popcorn

CHRISTMAS PUDDING

Brandy custard

LOCAL CHEESE

Cheddar & blue, pickle, crackers, grapes



SIDES +£4

Steak chips, thyme sea salt

Cast Iron salad, vinaigrette

Sage-batter onion rings

Roast squash, chorizo, Parmesan

DRINK PAIRINGS

RED / Rioja, Spain

WHITE / Sauvignon Blanc, NZ

BEER / Stella Artois

Refer to our drinks menu for prices

Cannot be used in conjunction with any other offer. 1st December – 31st December 2018.
Blackout dates apply. Sides are an additional £4 per item. If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members. Opening times may vary.
All prices include VAT at the current rate. A discretionary service charge will be added to your bill. (v) vegetarian