



# CAST IRON

## LET'S CELEBRATE TOGETHER

### ENJOY 3 COURSE FOR £35

#### APPETISERS

##### ROASTED PARSNIP & APPLE SOUP

artisan bread, salted butter

##### CURED GRAVDLEX OF SALMON

beetroot, dill & rye crostini

##### PRESSING OF CHICKEN & LEEK

Vimto pickled shallots, curried mayonnaise, crispy prosciutto

##### CRISPY GOATS CHEESE

chicory, orange & walnut salad

#### MAIN COURSE

##### BUTTER ROASTED TURKEY

pigs in blankets, apricot stuffing, traditional accompanies, pan roast red wine jus

##### SALMON FILLET

chive crushed potatoes, tender stem broccoli, lemon hollandaise

##### "BODDINGTONS" ALE BRAISED BLADE OF BEEF

creamed potatoes, silver skin onion, pancetta & chard baby leek, ale reduction

##### BEETROOT RISOTTO

beetroot crisps, mascarpone, rainbow chard

#### DESSERTS

##### TRADITIONAL CHRISTMAS PUDDING

brandy crème anglaise

##### MILK CHOCOLATE TORTE

honeycomb, dark chocolate & orange sauce

##### BAILEYS & WHITE CHOCOLATE BROICHE BREAD & BUTTER

##### FESTIVE CHEESEBOARD

two local cheeses, cinnamon spiced chutney & crackers

Cannot be used in conjunction with any other offer, leisure discount is not applicable. 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 for assistance when selecting menu items. Adults need around 2000 kcal a day. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. (GF) Gluten Free, (V) Vegetarian, (VE) Vegan.