

Christmas Eve
MENU

CORNHILL
CASTLE

Christmas Eve MENU

STARTERS

Chef's Soup of the Day *(v, vea, gfa)*

Warm bread | Salted butter

Pan Seared Scallops *(gf)*

Chestnut purée | Pickled apple

Thyme Seared Pigeon Breast

Beetroot purée | Pickled blackberry | Hazelnut crumb | Watercress

Roasted Fig with Dolcelatte Cheese *(v, vea)*

Walnut crumb | Balsamic dressing

Smoked Mackerel Pâté *(gfa)*

Poached quail's egg | Lemon gel | Sourdough crouton | Peashoot & shallot salad

MAIN COURSES

Seared Monkfish Tail

Saffron fondant | Prawn skewer | Lemon gel | Sea fennel | Shellfish bisque

Braised Feather Blade of Beef *(gfa)*

Marrow croquette | Pomme purée | Confit carrot | Crispy onion

Roast Harissa Cauliflower *(ve)*

Herb emulsion | Hazelnut crumble | Pickled shimeji mushrooms | Buttered kale

Duo of Chicken *(gfa)*

Pan-fried chicken supreme | Chicken & herb bonbon | Butter cabbage | Glazed carrots
Cauliflower purée | Tarragon velouté

Apple & Cider Glazed Pork Belly

Black garlic purée | Buttered mash | Apple jus | Micro herbs

DESSERTS

Chef's Homemade Sticky Toffee Pudding *(v)*

Cardamom & toffee sauce | Salted caramel ice cream

The Castle Garden

Mint parfait | Mint chocolate ice cream | Dark chocolate ganache | Chocolate ash

Chef's Selection of Ice Cream & Sorbet *(v, vea, gfa)*

Chocolate crumb

Rhubarb & Pear Crumble *(v)*

Ginger-infused custard | Tablet ice cream

Please alert our team of any food allergies or intolerances that you have,
and we will do our best to accommodate you. (v) vegetarian, (va) vegetarian available, (ve) vegan,
(vea) vegan available, (gf) gluten free, (gfa) gluten free available.