

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

Roast celeriac soup,
toasted chestnuts and seeds,
sourdough toast (v)

Juniper crusted
Hampshire venison carpaccio,
venison croquettes, figs, walnuts,
crème fraîche

Scottish langoustine and
Devon crab cocktail, samphire,
Bloody Mary sauce

Chicken liver parfait,
winter pickles, quince jelly,
sourdough toast

Roast Crown Prince squash,
beetroot, Brussel tops, lentils,
orange and mixed seed salad (vg)

Jude's lemon sorbet to follow

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
honey glazed gammon, seared
goose breast, pigs in blankets,
bread sauce, Brussel tops
and chestnuts

Roast Creedy Carver
duck breast, duck leg croquette,
butternut squash purée, chicory,
cherries, brandy

Celeriac, Jerusalem artichoke
and spinach pithivier; crushed
winter roots, Brussel tops (vg)

Roast Scottish salmon,
creamed celeriac, fennel,
leeks, gremolata

Slow cooked beef, star anise
and parsnip suet pie, crushed
winter roots, Brussel tops

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

Blue Monday, Isle of Mull
Cheddar, Cenarth brie, quince
jelly, celery, seeded crackers
(Supplement £2.50)

Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

Spiced winter fruit Bakewell,
clotted cream

Salted chocolate and cranberry
tart, caramel ice cream

Coffee and mince pie to finish

Adult £75 Child £40

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

A discretionary 12.5% service charge will be added to your bill.



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