

CHRISTMAS FEAST

STARTERS

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

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

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

Severn and Wye smoked salmon,
shallots, capers, parsley and lemon,
sourdough toast

Smoked ham, orange and Sussex
Charmer croquettes, capers and
tarragon crème fraîche

MAINS

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

Crown of English Rose turkey,
pigs in blankets, bread sauce,
Brussel tops and chestnuts

Beetroot, fennel and
mixed nut roast, Bloody Mary
sauce, rosemary roast potatoes,
Jerusalem artichokes,
Brussel tops (vg)

Spiced cider braised pork belly,
crushed winter roots,
Brussel tops, Bramley apple
and rosemary sauce

8oz Aberdeen Angus rump steak,
triple cooked chips,
roasted shallot, béarnaise

Roast Scottish trout,
creamed celeriac, fennel, leeks
and gremolata

PUDDINGS

Chocolate and
marmalade brioche bread
pudding, chocolate 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

Christmas pudding, spiced syrup,
brandy butter ice cream

Spiced winter fruit Bakewell,
clotted cream

3 courses £33

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. 

Tables of 8 or more are subject to a discretionary service charge of 12.5%



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