



CASTLE at EDGEHILL

DECEMBER MENU

STARTERS

- Beetroot, Goat's Curd, Balsamic, Candied Walnuts **V GF** £8
Chef's Soup, Cotswold Sour Dough **GFA** £5.5
Duck Liver Pate, Pickled Shallots, Chutney, Toast **GFA** £8
Smoked Salmon, Brown Bread, Lemon & Dill Crème Fraiche **GFA** £8.5
Creamy Garlic Mushrooms, Parmesan, Mixed Leaves **V GF** £7.50

MAINS

- Roast Turkey, Roast Potatoes, Stuffing, Pigs in Blankets, Seasonal Vegetables, Cranberry Jus **GFA** £17
Slow Braised Shin of Beef, Dauphinoise, Greens, Pancetta, Jus **GF** £19
Fish of the Day, Market Price, Please ask **GF**
Butternut Squash & Chestnut Wellington, Roast New Potatoes, Stilton Cream Sauce **V** £17
Pork Belly, Black Pudding Mash, Greens, Roasted Apple, Jus **GF** £17
Hand Pressed Beef Burger, Cheddar, Bacon, Brioche Bun, Slaw, Fries £15
Beer Battered Haddock, Chunky Chips, Crushed Peas, Tartar £15
Falafel Burger, Slaw, Fries, Brioche Bun, Chutney **V GFA** £14.5
Chef's Pie of the Day, Mash, Vegetables, Jus £16
Oxfordshire Rib Eye Steak, Fat Chips, Roast Mushroom, Grilled Tomato **GF** £25

SIDES & SAUCES

- Pigs in Blankets £4 Greens £4 Chunky Chips £4 Skinny Fries £4
Loaded Fries: Cheese, Crispy Bacon, Chilli Mayo £5
Blue Cheese Sauce £2.50 Peppercorn Sauce £2.50 Garlic Butter £2.50 Jus £2.50

PUDS

- Christmas Pudding, Brandy Butter, Cream £7
Chocolate Orange Cheesecake £7
White Chocolate & Raspberry Roulade £7
Sorbets & Ice Creams £2 a scoop **GFA**
Cheeseboard £10

Please ask a member of staff for details of ingredients in any of our dishes

www.castleatedgehill.co.uk 01295 670255

