CORFE CASTLE

CHRISTMAS PARTY MENU 2026

Starters

Roasted red pepper and tomato soup VGN, GFA

Deep fried Somerset brie with homemade cranberry coulis V, GF

Pork and cranberry scotch egg on a bed of wholegrain mustard DF, GF

Traditional prawn and avocado cocktail in a Marie Rose sauce DF, GFA

Mains

Traditional roast Turkey, beef dripping roast potatoes, garlic and thyme root vegetables, sprout leaves, pig in blankets and turkey gravy DF, GF

Local venison and red wine pie, roasted chunky root vegetables and horseradish mash potato DFA

Pan roasted salmon, served on a bed of roasted beetroot, with dill and caper crushed potato and a white wine emulsion DF, GF

Christmas Pasta – homemade pesto, avocado and pine nut pasta, entwined in a tomato, red pepper and garlic pasta served with a sprinkle of toasted breadcrumbs VGN, GFA

8oz Ribeye steak, triple cooked chips, watercress and a peppercorn sauce. (supplement £4) DF, GF

Desserts

Traditional Christmas pudding with a brandy sauce

Apple crumble with ice cream GF, DFA

Homemade baileys cheesecake

Chocolate orange brownie and honeycomb ice cream GF, DFA
Cheeseboard - Selection of market Cheeses (£4 supplement)

2 courses £26 **3 courses £32**

If you have any special dietary requirements or allergies, please speak to a member of the team before ordering your food and drinks.

GF - Gluten Free GFA - Gluten Free Available V - Vegetarian
VGN – Vegan DF – Dairy Free DFA – Dairy Free Available