



WARWICK + CASTLE +

CHRISTMAS MEDIEVAL BANQUET MENU

To Start

A sharing feast to include continental bread rolls, brie and caramelised red onion tart, duck liver and port pate, mini steak pie, beetroot and feta salad, roquette, roasted garlic mayonnaise, and Waldorf salad

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Followed by

A banquet of smoked turkey leg, turkey breast and giant pigs in blankets, accompanied by thyme roasted potatoes, red cabbage, parsley carrots, spice parsnips, cranberry and chestnut stuff, and gravy

Roast seasoned cauliflower with chickpeas, pomegranate, beets & butternut squash, served alongside festive vegetables (v)

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To Finish

Christmas pudding cheesecake

Food Allergies and Intolerances

Please ask your guests for their specific dietary requirements prior to the event. We require this information 14 days in advance. Please also advise your guest to speak to a member of our staff about ingredients in their meal when they take their seats. Staff may not be able to offer specific advice or make recommendations beyond the 14 common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / dining room.

