



WARWICK CASTLE

GREAT HALL CHRISTMAS MENU

To Start

Ham Hock Terrine with Apricot Puree, Homemade Piccalilli and Micro Salad

--

Followed by

Cranberry, Apricot & Sage Roasted Turkey Breast, Crostillant of Turkey Leg

Served with Fondant Potato, Roast Shallot, Confit Savoy Cabbage, Chantennay Carrots, and Apricot and Sage Gravy

Butternut Squash, Wild Mushroom & Chestnut Jalousie (V)

Served with a potato fondant, Roast Shallot, Confit Savoy Cabbage, Chantennay Carrots, and Apricot and Sage Gravy

--

To Finish

Clementine Tart with Chocolate Financier and Blood Orange Sorbet

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.

