



Murder Mystery Menu

Starters

Chicken & Leek Terrine

served with truffle aioli, toasted ciabatta, and crisp radish

Jerusalem Artichoke Soup

finished with truffled wild mushrooms (VE) (NGCI)

Main Course

Slow-Braised Beef Brisket

with creamy pomme purée, slow-cooked seasonal vegetables, and a rich sauce Diane (NGCI)

Crispy Gnocchi

with Jerusalem artichoke, wilted leaves, and pomodoro sauce (VE)

Dessert

Classic Fruit Trifle

Chocolate Orange Tart

served with cherry compote and orange syrup (VE) (NGCI)





Food Allergies and Intolerances

Please ask your guests for their specific 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.

If, for any reason beyond its control, Warwick Castle needs to amend your food and drink options, Warwick Castle reserves the right to offer you alternative options which in the reasonable opinion of Warwick Castle are of equivalent value.

