

Christmas Menu

CASTELLO RESTAURANT

STARTERS

Mushroom & Ricotta Bruschetta

Warm, crisp bruschetta layered with wild mushrooms, enriched with garlic and butter, spinach and finished with fresh creamy ricotta.

Bresaola, Pear & Parmesan

Silky slices of bresaola, complemented by sweet pear and peppery rocket, with shaved Parmesan, a touch of fresh lemon and extra virgin olive oil.

Chargrilled Corvette & King Prawns

Delicately chargrilled Corvette paired with succulent king prawns, roasted peppers and courgettes, finished with a fragrant garlic and lemon sauce.

Velvety Celeriac Soup

A silky blend of celeriac, potato and whole leeks, cooked with white onion, garlic, thyme and bay leaves, cream and butter, finished with fresh chives and extra virgin olive oil. Served with warm and crisp backed bread.

MAINS

Mediterranean Sea Bream

Delicately filleted sea bream, served over creamy mashed potatoes with capers, black olives and cherry tomatoes, finished with a bright lemon and butter sauce.

Pollo al Formaggio

Succulent chicken breast, wrapped in delicate Parma ham and filled with creamy soft cheese and crisp pancetta. Served with golden potato gratin and a velvety Gorgonzola sauce.

Chicken Pesto Calzone

Italian calzone filled with juicy chicken, flavourful basil pesto, Prosciutto di Parma, sun-dried tomatoes, fresh rocket and spinach, parmesan, melted mozzarella and tomato sauce, accompanied by mixed leaves.

Wild Mushroom & Artichoke Risotto

A velvety risotto of wild mushrooms and roasted artichokes, slowly cooked with white wine and Parmesan, enriched with butter and finished with creamy fresh ricotta and parsley.

DESSERT

Pistachio Cheesecake

A delicate and creamy pistachio cheesecake with a buttery biscuit base, finished with a smooth pistachio cream and a light dusting of crushed pistachios.

Warm Chocolate Brownie

Rich and indulgent chocolate brownie, served warm with silky vanilla ice cream and finished with a delicate chocolate sauce.

Vanilla Panna Cotta

Silky vanilla panna cotta served with a vibrant raspberry coulis and fresh raspberries, creating a delicate balance of creamy sweetness and bright, fruity freshness.

Prosecco, White or Rosé

A chilled glass of Italian sparkling wine the perfect finish to your Christmas celebration

2 Courses £34.95 3 Courses £38.95

Pre-order only

To secure your Christmas reservation, a £10 non-refundable deposit per person is required for parties of up to 4 guests.

Please inform the waiter about any food allergies or dietary requirements