



CASTLE BROMWICH HALL

RESTURANT MENU

HOMEMADE SOUP OF THE DAY

Served With A Warm Bread Roll (V/Ve)

£8.50

TIGER PRAWNS

With Garlic And Chili Tomato Sauce

With Croutons

£9.95

LAMB SHANKS

With Creamy Mash, Red Wine

Jus, Tender Stem Broccoli,

Crispy Shallots

£24.95

VENISION PARPADELLE PASTA

With Ragu Sautéed,

Wild Mushroom And

Parmesan

£18.50

VANILLA CREME BULE

With Caramelized Sugar

macerated berries &

shortbread

£8.50

STICKY TOFFEE PUDDING

with Butterscotch toffee sauce

& vanilla ice cream

£7.95

STARTER

PORK CHEEK

With Apple Puree And Artichoke

£8.95

HAM HOCK TERRINE

With Piccalilli Mix Leaf And

Brioche Bun £8.50

MAIN COURSE

CHICKEN CONFIT

With Veal Jus, Pea

Fricassee, Glazed

Carrot And Fondant

Potato

£20.50

PAN SEARED SALMON

With Minted Pea Puree, Lemon

Caper Butter, Asparagus and

Carrot Crisps

£21.50

CREAMY WILD MUSHROOM AND TUFFLE RISOTTO (V/VE)

With With Parmesan And Crispy

Shallots £ 16.95

DESSERTS

CHEF'S SELECTION OF ICE-CREAM OR SORBET

(V)

£5.50

Tiramisu

Espresso soaked sponge,

mascarpone cream & cocoa dust

£8.50

APPLE AND RHUBARB CRUMBLE

With warm vanilla custard or clotted

cream

£8.50

If you have any dietary requirements or allergies please make it known to a member of staff