



CASTLE BROMWICH HALL

Winter menu 2023

STARTER

HOMEMADE SOUP OF THE DAY

served with a Warm Bread Roll (V/Ve)

£7.95

BURRATA CHEESE

Sour Dough Bruschetta and Olive Basil Dressing

£8.50

BEEF CROQUETTE,

Garden Pea Veloute' Oven Baked Peppers

£10.95

TIGER PRAWNS

in a Rich Tomato Chilli & Garlic Sauce

£9.50

MAIN

PAN FRIED PORK CHOP FILLET

served with Butternut Squash Puree, Fondant Potato
& Roasted Vegetables

£25.95

CHICKEN SUPREME

with Tortino of Potato and Leek, Asparagus with a
Stilton Sauce

£22.95

GRILLED SCOTTISH SALMON,

Salsify, and Cream Sauce

£22.50

BEEF CHEEK

Marinated in Rosemary and Lemon with Jerusalem
Sauce, Boulangère Potato & Hot Barley Salad

£24.95

RISOTTO

Beetroot & Brie Fondue (V/Ve)

£16.95

TAGLIATELLE WITH DUCK RAGU

with Olive Crumble & Wild Mushrooms

£18.50

LINGUINE DI MARE

Prawns with Sundried Tomato and Pesto

£19.50

DESSERT

BAKED VANILLA CHEESECAKE

with Berry Compote & Caramel

Ice-Cream

£8.50

CRÈME BRÛLÉE,

Coconut Streusel, & Mango Sorbet

£7.50

CHEF'S SELECTION OF ICE-CREAM

(V)

£5.50

CHOCOLATE MOUSSE TARTE

Served with Vanilla Ice-Cream and
Chocolate Crisp

£8.50

ORANGE PANNA COTTA

in Transparent Caramel Sauce and
Mango Tartare

£8.50