

Sample 3 Course Menus

These menu have been created as a sample, and a wide range of additional options are available for selection. Subject to change.

3 Course Menu

Celeriac honey & mint soup
with crispy onions

Pressing of ham hock
pineapple relish, potatoes & rocket

Roasted red pepper, vegan cream cheese
courgette, sourdough crumb, olive oil



Miso & sesame glazed pork belly
with Pak choi, dressed carrot & crispy noodles

Spiced fillet of salmon
with aubergine byaldi, saag aloo, onion bhaji & saffron

Pan fried rosti potato with ratatouille
Chard lettuce & grilled sheese



Homemade sticky toffee pudding
butterscotch sauce, vanilla ice cream, cinder toffee

Marinated strawberry eton mess
meringue, strawberry cream & marinated strawberries

Compressed pineapple
coconut ice cream, lime, meringue & Malibu syrup

Children 3 Course Menu

Fan of seasonal melon
with fruit sorbet

Soup of the day
Served with croutons

Potato wedges
Loaded with cheese



Pork sausages & creamed potato
Served with seasonal vegetables & gravy

Breaded chicken pieces
with chips and peas

Penne pasta & sauce
Tomato or bolognaise



Ice cream sundae
drizzled with raspberry sauce

Sticky toffee pudding
butterscotch sauce & vanilla ice cream

Belgian waffles
served with banana, maple syrup & cinnamon cream

We can offer a choice or set menu
for either 2 or 3 courses.

If you have something different in
mind, please speak to our event
co-ordinators who are happy to
discuss your ideas further!

hanna@castlegreen.co.uk
georgia.barsby@castlegreen.co.uk