

CASTER'S FESTIVE MENU

STARTERS

Cream of celeriac soup (v)
Homemade duck liver pâté

Served with a spiced plum & apple chutney and toasted brioche

Deep fried calamari

Caster's special calamari flour, topped with spring onion and fresh chilli,
served with a citrus lemon aioli

MAINS

Traditional roast turkey

Served with traditional accompaniments

6oz sirloin steak

Served with chargrilled tenderstem broccoli, triple cooked chips and choice
of sauce

Oven roasted salmon fillet

Freshly sourced Scottish salmon from Manchester Smithfield market, lemon
and dill crushed potatoes, chargrilled broccoli and béarnaise sauce

Butternut squash risotto (v)

Winter creamy butternut squash served with crispy sage

DESSERTS

Traditional Christmas pudding
Chocolate brownie, cornflake ice cream
Homemade classic sherry trifle
Ice cream & sorbet selection

Including a glass of Da Luca Prosecco.

3 Course's 29.00

Dishes may contain allergens
If you have any dietary requirements, please speak to a member of staff.

GREAT FOOD – GREAT SERVICE – GREAT TIMES

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