



Christmas

MENU 2025



Telephone 01380 727981

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Christmas DAY



STARTERS

Roasted Butternut, Red Onion & Garlic Soup ^{VGN}

King Prawns in Garlic butter sauce

Brie & Fig Tart with plum sauce ^V

Beef Carpaccio with mushrooms, rocket, capers & parmesan

Beetroot & Red Onion Tart ^{VGN}

SORBET

MAINS

Traditional Turkey with roast potatoes, chestnut and cranberry stuffing, pigs in blankets and seasonal vegetables

Braised Beef Cheek with mashed potatoes, chantenay carrots & red wine jus

Seared Pan Fried Tuna with tempura cauliflower and a salsa butter sauce and dauphinoise potato

Spinach and Ricotta Ravioli ^V

Lamb Shank with seasonal vegetables, rosemary mash & red currant jus

Butternut Wellington with Provençale sauce and seasonal vegetables ^{VGN}

DESSERTS

Traditional Christmas Pudding with brandy sauce

Vegan Christmas Pudding with vegan custard ^{VGN}

Black Forest Cheesecake with marinated cherries & mulled wine glaze

Apple & Cinnamon Crumble with custard

Chocolate & Orange Torte with crème Chantilly ^{V (VGN*)}

Traditional Cheese Board with fruit & chutney

Mince Pies, Chocolates

£82.50 pp | £30.00 children under 12 (2 course)

Check
with us about
Vegan and GF
options



Christmas FESTIVE MEALS



(Excluding Christmas Day)

STARTERS

Roasted Red Pepper & Tomato Soup ^{VGN}

Creamy Garlic Wild Mushrooms vol au vent with truffle parmesan shavings ^V

Salmon Mousse with melba toast

Chicken Liver Parfait with onion chutney & melba toast

Beetroot & Red Onion Tart ^{VGN}

MAINS

Traditional Turkey with roast potatoes, chestnut and cranberry stuffing, pigs in blankets & seasonal vegetables

Braised Beef Short Rib with mashed potatoes, chantenay carrots & red wine jus

Fillet of Sea Bass with lemon & sweet pea risotto and rocket

Pork Belly with mashed potatoes, green beans and apple & cider jus

Spinach and Ricotta Ravioli ^V

Butternut Wellington with Provençale sauce and seasonal vegetables ^{VGN}

DESSERTS

Traditional Christmas Pudding with brandy sauce

Vegan Christmas Pudding with vegan custard ^{VGN}

Baked White Chocolate & Blueberry Cheesecake

Apple & Blackberry Crumble with custard

Chocolate & Orange Torte with crème Chantilly ^{V (VGN*)}

Traditional Cheese Board with fruit & chutney

Mince Pies

3 course £32.00 pp | 2 course £28.00 pp | £13.00 children under 12 (2 course)

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Merry Christmas

AND A HAPPY NEW YEAR

Cancellation Policy and Charges

Our party co-ordinator will assist you with all your preparation needs including supplying your dinner pre-order form from which your guests will need to select their choice 10 days in advance of your party date.

Your booking will be confirmed upon payment of a non-refundable deposit of £15/person (Christmas season meals) or £25/person (Christmas Day).

For all overnight and special Christmas packages a 25% non-refundable deposit is required. Cancellations received no later than 24 hours prior to the party will not be charged the full package price but any deposit will not be refunded.

Please let us know of any special dietary requirements or allergies when you book your event



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