

Simply having a
**Wonderful
Christmastime**

AT CASTLE CARVERY, CAISTER



Step into Christmas with us

There's nothing quite like Christmas with us – the laughter, the clink of glasses, the smell of good food drifting from the kitchen. This year, our chefs have put together festive menus full of traditional favourites, freshly prepared and served with care. Whether it's a cosy meal with family, a get together with friends, or the big day itself, we'll take care of the cooking (and the washing up), so you can relax and enjoy the moments that really matter.

After all, Christmas is about good company, good food, and making memories you'll want to share again and again.

We look forward to welcoming you for the most wonderful time of the year.



The Early Birds...

Get your celebration booked in with us before 31st October and we will reward you and every guest in your party with a free £10 gift voucher each to spend in the pub.

All you need to do is book and pay your deposit in full by Friday 31st October to qualify. This offer is reserved for parties of 6 or more.

Don't miss out – book today.
Terms and conditions apply.

Christmas Day

Available on Christmas Day only

STARTERS

Duck Liver Parfait

brioche, orange marmalade

Roasted Parsnip & Apple Soup **v • VGA**

parsnip crisps, baked baguette & butter

MAINS

Served from the carvery

Traditional Roast Turkey and Stuffing

British Roast Beef and Yorkshire Pudding

Honey-glazed Roast Gammon

Roast Pork and Apple Sauce

Prawn & Crayfish Cocktail

Marie Rose sauce, buttered brown bread

Baked Camembert **v**

caramelised onion chutney, baked bread

Salmon En Croûte

in a spinach, butter & prawn sauce
wrapped in a pastry parcel

Homemade Butternut Squash

& Cranberry Wellington **v • VGA**

DESSERTS

Christmas Pudding **v • VEA**

brandy sauce

White Chocolate & Limoncello Cheesecake **v**

raspberry sorbet

Profiteroles **v**

hot chocolate sauce, mixed nuts

Selection of Cheeses **v**

chutney, biscuits & grapes



4 COURSES £63.00

Pre-booking required

Kids Christmas Day

Available on Christmas Day only



4 COURSES £25.95

Pre-booking required

STARTERS

Tomato & Red Pepper Soup **v**

baguette & butter

Toasted Garlic Ciabatta **v**

MAINS

Kids Carvery

vegan alternative available

Crispy Chicken Bites

with a choice of beans or peas, and skin-on-fries or
mini potato waffles

Tomato Pasta **v**

Cheddar cheese with garlic ciabatta

DESSERTS

DIY Sundae **v**

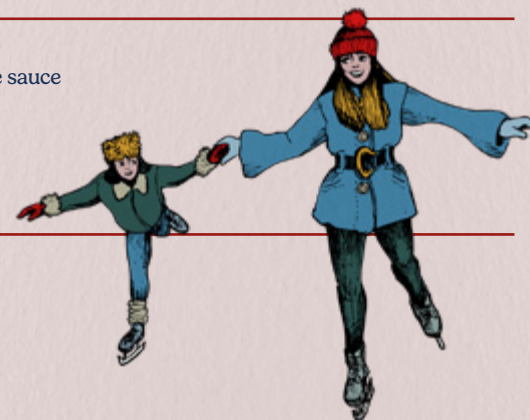
ice cream, marshmallows, flake & chocolate fudge sauce

Chocolate Brownie **v**

vanilla ice cream

TO FINISH

Mince Pie **v**



Festive Menu

Available Monday – Saturday from
Thursday 27th November to Friday 2nd January



3 COURSES £25.95
Pre-booking required

STARTERS

Pigs in Blankets

honey & mustard dip

Classic Prawn Cocktail

Marie Rose sauce, buttered brown bread

Maple-roasted Carrot & Parsnip Soup **v • VGA**

parsnip crisps, baked baguette & butter

Red Pepper Risotto Balls **v**

garlic mayonnaise, Italian hard cheese

MAINS

Served from the carvery

Traditional Roast Turkey and Stuffing

Salmon En Croûte

in a spinach, butter & prawn sauce
wrapped in a pastry parcel

British Roast Beef and Yorkshire Pudding

Homemade Butternut Squash

& Cranberry Wellington **v • VGA**

Honey-glazed Roast Gammon

Roast Pork and Apple Sauce

DESSERTS

Christmas Pudding **v • VEA**

custard or brandy sauce

After Eight Mint & Chocolate Sundae **v**

Chocolate, Vanilla & Cherry Cheesecake **v • VEA • GF**

vanilla ice cream

Spiced Apple Crumble **v**

custard

Boxing Day

Available on Boxing Day only

4 COURSES £29.95
Pre-booking required

STARTERS

Maple-roasted Carrot & Parsnip Soup **v • VGA**

parsnip crisps, baked baguette & butter

Red Pepper Risotto Balls

garlic mayonnaise, Italian hard cheese

Classic Prawn Cocktail

Marie Rose sauce, buttered brown bread

Baked Camembert **v**

caramelised onion chutney, baked bread

MAINS

Served from the carvery

Traditional Roast Turkey and Stuffing

Salmon En Croûte

in a spinach, butter & prawn sauce
wrapped in a pastry parcel

British Roast Beef and Yorkshire Pudding

Homemade Butternut Squash

& Cranberry Wellington **v • VGA**

Honey-glazed Roast Gammon

Roast Pork and Apple Sauce

DESSERTS

Christmas Pudding **v**

brandy sauce

Chocolate, Vanilla and Cherry Cheesecake **VE • GF**

vanilla Ice cream

Spiced Apple Crumble

custard

TO FINISH

Coffee and Mince Pie **v**



Drinks Packages

Available Thursday 27th November
to Friday 2nd January
Pre-booking required

WINES

Premium

x3 £62.00 • x6 £123.00

**Pinot Grigio,
Marchesi Ervani**
Venezie, Italy (Ve)

Merlot, Santa Rita
Central Valley, Chile

**Pinot Grigio Rosato,
Marchesi Ervani**
Venezie, Italy (Ve)

Luxury

x3 £74.00 • x6 £147.00

**Sauvignon Blanc,
Petal & Stem**
Marlborough, NZ (Ve)

Malbec, Alamos Mountain
Uco Valley, Argentina (V)

**Château de Berne,
Esprit Méditerranée, Rosé**
Provence, France

Fizz

x3 £68.00 • x6 £135.00

**Prosecco Brut DOC,
Pontebello**
Veneto, Italy (Ve)
Soft but lively peach
and pear flavours



COCKTAILS

x8 £60.00 • x12 £90.00

Choose from one of our delicious cocktails below

Cran-Merry Fizz

Disaronno amaretto, cranberry juice and Prosecco

Santa Sangria Spritz

Burnt Faith brandy, mulled wine, orange juice
and Schweppes lemonade

Christmas Cracker

Dutch Barn Vodka, Disaronno
amaretto, lemon and cranberry juice

Aperol Spritz

Aperol, Prosecco, soda



BEER BUCKET

x5 bottles £19.00

Choose from:

Sol 330ml

Heineken 0.0 330ml

Birra Moretti Bottle 330ml

Daura Damm (GF) 330ml



CIDER BUCKET

x5 bottles £23.00

Old Mout Flavoured Ciders

Party Nights

3 COURSES £30.95
Pre-booking required

Available Friday 19th December with live music from Nick Stephenson

STARTERS

Classic Prawn Cocktail

Marie Rose sauce, buttered brown bread

Duck Liver Parfait

brioche, orange marmalade

Maple-roasted Carrot & Parsnip Soup **V • VGA**

parsnip crisps, baked baguette & butter

MAINS

Traditional Roast Turkey

with all the trimmings

Homemade Butternut Squash & Cranberry Wellington **V • VE**

mushroom gravy

Salmon En Croûte

in a spinach, butter & prawn sauce
wrapped in a pastry parcel

DESSERTS

Christmas Pudding **V • VEA**

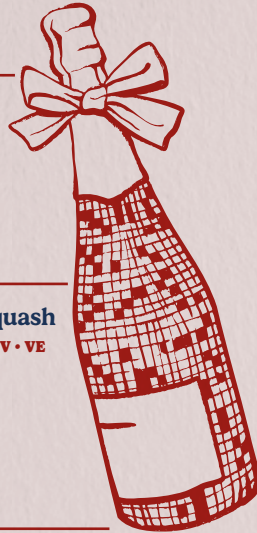
brandy sauce

Chocolate, Vanilla & Cherry Cheesecake **VE • GF**

vanilla Ice cream

Trillionaire's Tart **V • GF • VGA**

whipped cream



Book Now

**Booking your Christmas celebration
with us could not be simpler.**



Follow these 3 easy steps

1. Scan the QR code below or visit our website at www.castlefreehouse.com/promotions/christmas
2. Select the date/menu required
3. Confirm the number of guests

In order to secure your booking you will need to pay a deposit.

Festive Menu - £10pp deposit required prior to the date of booking – the outstanding balance will be taken on the day.

Christmas Day - £20pp deposit required at time of booking. Full balance to be paid no later than Monday 1st December 2025.

Drinks Packages – payment required upon order receipt

Boxing day – £10pp deposit required prior to the date of booking – the outstanding balance will be taken on the day

Upon receipt of your deposit payment you will receive a confirmation email and a pre booking form to select your menu choices for the day. Alternatively you can speak to a member of the team who will assist you with your booking in person.

Don't forget! Book and pay your deposit by Friday 31st October and you and each of your party will receive a **£10 gift card** to use in our pubs as part of our early bird offer so book as soon as possible!

EARLY BIRD TERMS & CONDITIONS

1. The Early Bird offer is available for parties of 6 or more.
2. Applies to bookings made from the following menus: Christmas Day, Festive Menu, and Boxing Day.
3. Guests must be 18 years or older to qualify.
4. Bookings and deposits must be made by Friday 31st October 2025 to qualify.
5. A pre-order form must be completed, including the email address of each eligible guest.
6. It is the responsibility of the person making the booking to collect and provide these email addresses.
7. Each qualifying guest will receive a £10 gift voucher.
8. Vouchers are sent by email only (no paper or cash alternative available).
9. Each voucher is valid from 2nd January to 31st January 2026.
10. Only one voucher per transaction may be used.
11. Management reserves the right to amend or withdraw the offer at any time.

CHRISTMAS BOOKING TERMS AND CONDITIONS

For customers dining off the set Festive menus a deposit of £10pp is required to confirm booking. Full payment is required on the day of event. We may ask for additional pre-payment for substantial pre-ordered food and drink. Your deposit is fully refundable up to 28 days before your booking date. Your deposit will be deducted from your final bill. Unfortunately, we cannot accept payments by cheque. The balance is payable on the day of your booking via card, or you can pre-pay if you wish. Please supply full menu choices via our online pre-ordering system no later than 10 days in advance and please advise us of any special dietary requirements. Amendments to guest menu choices may be made up to five working days before your booking date, preferably earlier. Christmas Day bookings require a deposit of £20pp to secure. Full payment is required in full no later than Monday 2nd December.

Cancellation policy – your payment is fully refundable up to 10 days prior to your booking date.

MENU TERMS & CONDITIONS

Menus are labelled where dishes are suitable for Vegans, Vegetarians or are Gluten Free:

V - Suitable for Vegetarians • VE - Suitable for Vegans • GF - Gluten Free.

For full allergy information scan the QR code below or speak to a member of the team. Dishes may contain nuts or nut traces. Fresh fish may contain bones. Weights are shown uncooked. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.



