



# STURDY'S CASTLE

PUB CLASSICS & INDIAN CUISINE

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# STURDY'S CASTLE

PUB CLASSICS & INDIAN CUISINE



## Christmas Day Menu

2024



# Christmas Day Menu

3 Courses: £80pp  
3 Courses for children: £45pp

## STARTERS

### Pulled Duck & Ham Salad

Butternut squash puree, roasted beetroot, hazelnuts, pea shoots | *GFO*

### Duo of Salmon

Smoked Scottish Salmon and Miso roasted salmon, soft pickled cucumber, horseradish sour cream | *GFO*

### Saffron Chicken Tikka

Tender chicken fillets, marinated in saffron, yogurt and honey, perfumed with mace and cardamom | *GFO*

### Samosa Chat

Popular Indian Street food, crisp fried samosas served on bed of chickpea masala, sweet yogurt and tamarind sauce | *VEO*

### Parsnip & Butternut Squash Soup

Served with Garlic croutons, almond flakes | *V* | *GFO*

## MAINS

### Honey Glazed Turkey

Roasted turkey breast served with rosemary & garlic potatoes, stuffing, honey & thyme glazed carrots, parsnips, pigs in blanket, Yorkshire pudding & gravy | *GFO*

### Beef Rossini

Pan seared Scottish fillet of beef, duck liver pate, butter glazed mushrooms, dauphinoise potatoes, port wine jus | *GFO*

### Lamb Shank Nihari

12 hrs slow braised shanks in an age-old recipe of onions, yogurt and winter warming spices - served with a mini butter naan & pulao rice | *GFO*

### Herb Crusted Salmon

potato & peas masala, butter braised kale, fish curry gravy, steamed rice | *GFO*

### Winter Vegetable Tart

Served with a mustard & cheddar mash, seasonal vegetables, cranberry jus | *VEO*

## DESSERTS

### Traditional Christmas Pudding

Served with brandy sauce | *GFO*

### Bread & Butter Pudding

Panettone bread & butter pudding with rum soaked raisins, bitter marmalade sauce and pouring cream

### Chocolate and Mint Cheesecake

### Gajar Halwa

Winter carrots cooked with ghee and milk, garnished with almonds and pistachios served with vanilla ice cream | *GF*

## TO FINISH

### Tea, coffee & mince pie

### 3 Courses : £80pp

Includes a free welcome drink (glass of prosecco, or glass of house red or white wine)

3 Courses for children (under 12 years old) : £45pp

*V* – Vegetarian | *VE* – Vegan  
*VEO* – Can be made | *GF* – Gluten Free  
*GFO* – Can be made

Please advise a member of the team if you have any allergies we may need to aware of.

Please note that our menu is prepared using many ingredients including allergens, whilst every care is taken, we cannot completely eliminate the risk of allergen transfer.

Name

Contact number

Email address

Number of guests

Date

Time

## STARTERS

Pulled Duck & Ham Salad

Duo of Salmon

Saffron Chicken Tikka

Samosa Chat

Parsnip & Butternut Squash Soup

## MAINS

Honey Glazed Turkey

Beef Rossini

Lamb Shank Nihari

Herb Crusted Salmon

Winter Vegetable Tart

## DESSERTS

Traditional Christmas Pudding

Bread & Butter Pudding

Chocolate and Mint Cheesecake

Gajar Halwa

Total 3 Courses

Total 3 Courses for children

A non-refundable deposit of £5 per head is required at the time of booking.

Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

Full allergen information is available, please ask a team member for details.