



Thornbury Castle

Hotel & Restaurant

Festive Lunch & Dinner at Thornbury Castle

The magic and warmth of our extraordinary 16th century castle adorns every aspect of the spectacular festive celebrations on offer at Thornbury Castle.

Make treasured memories with friends, family or colleagues amongst our inspirational British dining and grandeur of Thornbury Castle that once housed Henry VIII and his new bride, Anne Boleyn.

See overleaf for Festive Lunch & Dinner 2019 menus.

To join us for the festivities this year visit
www.thornburycastle.co.uk or call 01454 281182





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December Lunch Menu 2019 £29.50 per person

Artichoke & Leek Soup
Herb Oil

Red Mullet
Tomato & Chorizo Cassoulet

Potted Pork
Piccalilli, Brioche Toast



Braised Brisket of Beef
Pommes Anna, Wild Mushrooms,
Cavolo Nero, Red Wine Sauce

Traditional Roast Turkey
"Classic Garnish", Cooking Juices

Butter Poached Cod
Herb Pomme Purée, Seasonal Greens,
White Wine Sauce

Chestnut & Shallot Tart
Sage Jus



Warm Clementine Cake
Mulled Cranberries, Satsuma,
Dark Chocolate Sorbet

Spiced Cheesecake
Caramelised Poached Pear, Apple Sorbet

Steamed Christmas Pudding
Brandy Sauce, Redcurrant Sorbet

December Dinner Menu 2019* £50.00 per person

Celeriac & Apple Soup
Truffle

Red Mullet
Tomato & Chorizo Cassoulet

Potted Pork
Piccalilli, Toasted Brioche



Rib Eye of Beef
Pommes Anna, Wild Mushrooms,
Cavolo Nero, Red Wine Sauce

Traditional Roast Turkey
"Classic Garnish", Cooking Juices

Pan Fried Halibut
Chicory, Samphire, White Wine Sauce

Chestnut & Shallot Tart
Sprout & Leek Fricassee, Sage Jus



Warm Clementine Cake
Mulled Cranberries, Satsuma,
Dark Chocolate Sorbet

Spiced Cheesecake
Caramelised Poached Pear, Apple Sorbet

Steamed Christmas Pudding
Brandy Sauce, Redcurrant Sorbet

Meals include festive novelties and crackers.

*The festive dinner menu is only available for groups of 8 people and above. For parties of less than 8 people, our evening a la carte menu will be available. For parties of 8 or more for lunch and dinner, we will require pre-orders via the Events Department at least 2 weeks prior. For group bookings of 6 people or more, a deposit will be required to secure your reservation. We have endeavoured to ensure that all allergens contained in our food have been documented.

For dietary requirements or further allergen information please speak to a member of the restaurant team. Private dining may be available. Please contact a member of the events team to check availability.