



BANQUET & MEETING MENU

Whether you invite a small gathering or host a large event, E&C has the right menu option to make your event a great one.

PLATTERS

Orders for platters must be placed three days prior to date of event.

COLD APPS

- Charcuterie board \$70
[Includes: cheese, crackers, sausage, prosciutto, pickles, chutneys]
- Hummus & naan or veggies \$45
- Bruschetta \$45

HOT APPS

- Bang bang shrimp platter with siracha aioli \$60
- Peri peri chicken pops with spicy yogurt .. \$50
- Truffle parm potato crisps with malt vinegar aioli \$45

HOT APPS (CONTINUED)

- Dry ribs with guinness BBQ sauce \$50
- Chicken wings served buffalo style or naked with buttermilk bleu cheese \$50
- Chicken tenders served with plum sauce . \$50
- Standard burger sliders with burger sauce and american cheese \$50
- Veggie burger sliders with burger sauce and american cheese \$35
- Margarita flatbread \$30
- Spanako flatbread \$30
- Curried chicken flatbread \$30
- Shepherd's pie stuffed yorkshire \$50

HOT APPS (CONTINUED)

- Mini chicken pot pie \$50
- Mini steak & mushroom pie \$50
- Bangers in blankets \$45

DESSERTS

- Dessert platter with brownies, cheesecake and bread pudding \$40
- Fresh cut seasonal fruit \$50
add yogurt \$10
add assorted cheese \$20

CONSUMPTION BARS

Consumption bars are paid for by the drink. Drinks are either purchased by the guests on a cash basis, or by the host on a tab that can be settled at the end of the night. If the host chooses to pick up the tab they can also set a limit of how much they wish to spend by putting a cap on the open bar. Any of our bottled beers, wines and liquors are available for a consumption-based bar.

ALL PARTIES ARE SUBJECT TO APPLICABLE TAXES AND 18% GRATUITY

MAIN MENU

SHARE PLATES

- ROASTED TOMATO & WHIPPED FETA** ... 9
bite size tomatoes roasted with garlic & accompanied by whipped feta. served with grilled baguette slices.

- CRISPS & DIPS** 8
potato crisps served with curry ketchup, dill dip & creamy dijon aioli.

- MINI-SAUSAGE ROLLS** 9
our house made english banger meat wrapped in crispy puff pastry. served with curry ketchup.

- ONION RINGS** 8
panko crusted onion rings. served with chipotle aioli.

- SWEET POTATO FRIES** 8
served with chipotle aioli.

STARTERS

- CRISPY CHICKEN SLIDERS** 12
battered & fried chicken tenders topped with house made slaw & pickle slices. served on a potato roll with creamy dill sauce. [3 sliders]

- PRETZEL BITES** 12
buttered & salted, with bacon & beer cheese dip.

- HUMMUS** 11
creamy hummus drizzled with a balsamic reduction & served with grilled garlic naan bread & veggies.

- CHICKEN WINGS** 14½
BBQ, buffalo, hot, salt & pepper, cajun, or honey garlic. served with ranch or bleu cheese.

SOUPS & GREENS

ALE & ONION SOUP 9½
baked with house made croutons & melted swiss.

MARKET SOUP 7½
our chef's daily creation. ask your server for details.

CAESAR 10
romaine, crisp croutons, bacon bits, shaved parmesan & caesar dressing. + chicken 5 +*salmon 9

NOBLE HOUSE 10
mixed greens, almonds, goat cheese, cucumbers & dried cranberries. tossed in a red wine vinaigrette. + chicken 5 +*salmon 9

CITRUS CHICKEN SALAD 16½
citrus grilled chicken, romaine, cashews, crisp noodles, red onion, mandarin oranges, in a citrus peanut vinaigrette with a hoisin peanut sauce.

***STEAK SALAD** 19½
5oz striploin on a bed of romaine with grilled mushrooms, tomatoes, onions & bleu cheese crumbles. tossed in our house made buttermilk bleu cheese dressing & drizzled with a balsamic glaze.

ENTREES

FISH & CHIPS 17
crisp haddock, lightly beer battered & served with our signature tartar sauce & house made slaw. + extra piece of fish 6

MANTA'S BUTTER CHICKEN 16
curried tomato cream sauce with cashew butter topped with chopped cilantro & spiced yogurt. served with basmati rice & grilled garlic naan bread.

BANGERS & MASH 15
house made british bangers, with garlic mashed potatoes & our rich beef dripping gravy.

MEDITERRANEAN FLATBREAD 14
flatbread brushed with garlic butter and baked with tomato sauce, garlic marinated tomatoes, mixed cheese, feta, onion, red bell peppers & kalamata olives. + chicken 3½

FRIED CHICKEN TENDERS 15
buttermilk brined, hand breaded chicken tenderloin served with plum sauce & golden fried chips.

THE SUNDAY ROAST 18
sliced tender roast beef with mashed potatoes, rich beef gravy, seasonal vegetables and yorkshire pudding. served with a side of horseradish aioli.

***GRILLED ATLANTIC SALMON** 19
with garlic herb butter, fresh dill & sliced lemon; served with mashed potatoes & seasonal vegetables.

***STEAK & CHIPS** 29
10oz NY strip served with chips & hp peppercorn gravy on the side.
+ sautéed mushrooms 1½ + grilled onions 1½

BURGERS & HANDHELDS

served with choice of chips, noble house salad, caesar salad or mashed potatoes.
substitute sweet potato fries, poutine, cup of soup, onion rings or seasonal vegetables for \$2½.
burger adds: mushrooms \$1½ fried egg \$2 bacon \$2 onion rings \$1½ beef patty \$4½
burger subs: gluten-free bun \$2 impossible™ burger \$1

***THE STANDARD** 16½
house made burger sauce, lettuce, tomato, onion, pickle & american cheese.

IMPOSSIBLE™ BURGER 16½
plant based burger patty, house made burger sauce, lettuce, tomato, onion & pickle.

***THE DELUXE** 17
chipotle aioli, guinness bbq sauce, bacon, cheddar, lettuce, tomato, pickle & red onion

***BACON & BLEU CHEESE** 17
lightly peppered, topped with crumbled bleu cheese & bacon, mayo, lettuce, tomato, onion & pickle.

GRILLED CHICKEN CLUB 16
grilled chicken breast, swiss cheese, lettuce, tomato, peppercorn bacon & chipotle aioli on a brioche bun.

FISH BUTTY 16
lightly beer battered haddock, stacked on a brioche bun with american cheese, lettuce, tomato, pickle & house made tartar sauce.

FRENCH DIP 17
slow roasted beef shaved thin on a toasted baguette with sautéed mushrooms, onions, horseradish mayo & swiss cheese.

CASTLE CLUBHOUSE 15½
roasted turkey, tomato, lettuce, aged cheddar, mayo & bacon on multigrain toast.

CAJUN CAESAR WRAP 14½
cajun chicken, crisp romaine, creamy caesar dressing, chopped bacon & shaved parmesan cheese.

GARDEN WRAP 12½
whipped feta & garlic marinated tomatoes with romaine, red pepper, onion, cucumbers, kalamata olives & red wine vinaigrette.
+ chicken 3½

THE PIE SHOP

SHEPHERD'S PIE15½
seasoned ground beef, lamb & vegetables, topped with garlic mashed potatoes and baked to a gold brown. garnished with crisp onions & side of beef gravy. served with a noble house salad.

CHICKEN POT PIE16½
chicken, vegetables & fresh herbs in a light cream sauce, baked with a flaky, puff pastry cap. served with a noble house salad.

STEAK & MUSHROOM PIE16½
sirloin, onions, tender mushrooms & fresh herbs in a rich beef gravy, baked with a light, puff pastry cap. served with a noble house salad.

CHEESY LEEK & POTATO PIE16
leeks, yellow onions, potatoes, cheddar, monterey jack & parmesan cheese baked with a light puff pastry cap. served with a noble house salad.

THE WEE PIE FLIGHT15½
small portions of our four signature savory pies.

DESSERTS

BAILEYS CHEESECAKE7
new york style cheesecake laced w/ baileys irish cream & drizzled with coffee chocolate sauce.

BIG BEN BROWNIE8½
our signature dessert with thick slices of brownie layered with vanilla ice cream, caramel, chocolate fudge sauce & whipped cream.

HIGHLAND BREAD PUDDING7
a long time favorite, with raisins & custard, served warm with rum butter sauce & whipped cream.

SIDES & EXTRAS

Chips 3½
Cup of Soup 4
Sweet Potato Fries 4½

Caesar Salad 4
Poutine 5
Noble House Salad 4
Mashed Potatoes 3½

Seasonal Vegetables 4
Onion Rings 4
Rice 3
Slaw 3½

~ inform your server of dietary restrictions or allergies.

* consuming raw or under-cooked meats, poultry or seafood may increase your risk of foodborne illness.