



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.

	FULL	HALF		FULL	HALF		FULL	HALF
• Cheese & crackers	\$65	\$35	• Truffle parm potato crisps with malt vinegar aioli	\$45	\$25	• Standard burger sliders with house made burger sauce and american cheese	\$75	\$40
• Hummus & naan or veggies	\$55	\$30	• Panko crusted fried pickles with ranch	\$45	\$25	• Caribbean jerk chicken sliders with swiss cheese	\$75	\$40
• Pub pretzels with bacon & beer cheese dip	\$55	\$30	• Peri peri chicken pops served with spiced yogurt	\$85	\$45	• Veggie platter with ranch dip	\$55	\$30
• Chicken wings served buffalo or teriyaki with buttermilk bleu cheese	\$85	\$45	• Noble house salad with green apple, toasted walnuts, goat cheese and yam chip in red wine vinaigrette	\$55	\$30	• Dessert Platter with brownies, cheesecake and bread pudding	\$55	\$30
• Beer battered shrimp	\$65	\$35	• Caesar salad	\$55	\$30	• Fresh cut seasonal fruit	\$45	\$25
• Shrimp cocktail	\$65	\$35				add yogurt dip for additional	\$10	
• Half & half platter with onion rings and sweet potato fries	\$45	\$25						

CONSUMPTION BARS

Consumption bars are paid for by the drink and do not have any set price. Drinks are either purchased by the guests on a cash and carry basis, or by the host as a credit tab that can be settled at the end of the event. 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.

ALL PARTIES ARE SUBJECT TO APPLICABLE TAXES AND 18% GRATUITY

MAIN MENU

SHARE PLATES

ROASTED TOMATO & WHIPPED FETA 11½

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.

ONION RINGS 9¾

panko crusted onion rings. served with chipotle aioli.

MINI-SAUSAGE ROLLS 10½

our house made english banger meat wrapped in crispy puff pastry. served with curry ketchup.

SWEET POTATO FRIES 9¾

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 12½

buttered & salted, with bacon & beer cheese dip.

CHICKEN WINGS 14¾

BBQ, buffalo, hot, salt & pepper, cajun, or honey garlic. served with ranch or bleu cheese.

HUMMUS 12½

creamy hummus drizzled with a balsamic reduction & served with grilled garlic naan bread & veggies.

SOUPS & GREENS

ALE & ONION SOUP 8½
baked with house made croutons & melted swiss.

MARKET SOUP 7¾
our chef's daily creation. ask your server for details.

CAESAR 11½
romaine, crisp croutons, bacon bits, shaved parmesan & caesar dressing. + chicken 5 +*salmon 9

NOBLE HOUSE 11
mixed greens, almonds, goat cheese, cucumbers & dried cranberries. tossed in a red wine vinaigrette. + chicken 5 +*salmon 8

CITRUS CHICKEN SALAD 16¾
citrus grilled chicken, romaine, cashews, crisp noodles, red onion, mandarin oranges, in a citrus peanut vinaigrette with a hoisin peanut sauce.

***STEAK SALAD** 18
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 7

MANTA'S BUTTER CHICKEN 17
curried tomato cream sauce with cashew butter topped with chopped cilantro & spiced yogurt. served with basmati rice & grilled garlic naan bread.

BANGERS & MASH 17½
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 14½
buttermilk brined, hand breaded chicken tenderloin served with plum sauce & golden fried chips.

THE SUNDAY ROAST 17
sliced tender roast beef with mashed potatoes, rich beef gravy, seasonal vegetables and yorkshire pudding. served with a side of horseradish aioli.

***GRILLED PACIFIC SALMON** 20
with garlic herb butter, fresh dill & sliced lemon; served with mashed potatoes & seasonal vegetables.

***STEAK & CHIPS** 28
10oz NY strip served with chips & hp peppercorn gravy on the side.
+ sautéed mushrooms 2 + 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 \$2 fried egg \$2 bacon \$2 onion rings \$1½ beef patty \$4

burger subs: gluten-free bun \$1½ impossible™ burger \$2

***THE STANDARD** 15
house made burger sauce, lettuce, tomato, onion, pickle & american cheese.

IMPOSSIBLE™ BURGER 16
plant based burger patty, house made burger sauce, lettuce, tomato, onion & pickle.

***THE DELUXE** 16
chipotle aioli, guinness bbq sauce, bacon, cheddar, lettuce, tomato, pickle & red onion

***BACON & BLEU CHEESE** 16
lightly peppered, topped with crumbled bleu cheese & bacon, mayo, lettuce, tomato, onion & pickle.

GRILLED CHICKEN CLUB 15
grilled chicken breast, swiss cheese, lettuce, tomato, peppercorn bacon & chipotle aioli on a brioche bun.

FISH BUTTY 15½
lightly beer battered haddock, stacked on a brioche bun with american cheese, lettuce, tomato, pickle & house made tartar sauce.

FRENCH DIP 16½
slow roasted beef shaved thin on a toasted baguette with sautéed mushrooms, onions, horseradish mayo & swiss cheese.

CASTLE CLUBHOUSE 14½
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 PIE17
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 PIE16
chicken, vegetables & fresh herbs in a light cream sauce, baked with a flaky, puff pastry cap. served with a noble house salad.

STEAK & MUSHROOM PIE17
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 PIE17
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 FLIGHT16
small portions of our four signature savory pies.

DESSERTS

BAILEYS CHEESECAKE 8
new york style cheesecake laced w/ baileys irish cream & drizzled with coffee chocolate sauce.

BIG BEN BROWNIE9
our signature dessert with thick slices of brownie layered with vanilla ice cream, caramel, chocolate fudge sauce & whipped cream.

HIGHLAND BREAD PUDDING 8½
a long time favorite, with raisins & custard, served warm with rum butter sauce & whipped cream.

SIDES & EXTRAS

Chips 5
Cup of Soup 5

Sweet Potato Fries 6
Caesar Salad 6
Noble House Salad 5
Mashed Potatoes 5

Seasonal Vegetables 5
Onion Rings 5
Rice 4
Slaw 6

~ inform your server of dietary restrictions or allergies.

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