



CAISTOR HALL



Du Jour Menu

12.00pm ~ 3.00pm

2 Courses at £25.00 per person

3 Courses at £30.00 per person



Warm Homemade Bread GFA



Starter...

Homemade Soup of the Day GFA/DF

Crispy Scotch Quails Egg,
Red Pepper Ketchup, Chorizo & Pickled Shallots GF/DF

Char Siu Grilled Pork Belly,
Celeriac, Apple, Kohlrabi Slaw GF



Main Course...

Pan Fried Seabass, Butternut Purée, Braised Fennel
Crayfish Beurre Noisette GF

Lamb & Almond Curry, Pickled Red Onion,
Yoghurt Dressing
Fragrant Rice GF/DF

Butternut & Wild Mushroom Risotto,
Parmesan Crumb, Crispy Sage GF/VEA



To Finish...

Raspberry Mousse, Preserved Berries, Rose Jelly
Prosecco Sorbet 9 VE/GFA

Dark Chocolate Nemesis, Whipped Mascarpone
Boozy Raspberries

Mille-Feuille, White Chocolate Cremeux ,
Blackberry Diplomat, Mixed Berries

Please speak to a member of our team if you have any intolerances or allergies, some of our products include may contain ingredients. We will do our best to accommodate your dietary requirements. Please make us aware upon booking.

GF=Gluten Free / GFA= Gluten free Adaptable / DF=Dairy Free / DFA=Dairy Free Adaptable / V=Vegetarian / VE=Vegan