

A LA CARTE

STARTERS

Soup de Jour

Home made soup of the day with warm Home made bread

North Norfolk Coast Mussels cooked with Garlic, Shallots, Celery, white wine,
and thyme in a cream herb sauce

£6.00

Seared Pigeon Breasts with toasted seeds, Apricot Puree
and a red Wine and Juniper Berry Jus

£6.50

Pan Fried Scallops with Lardons of Pancetta,
Toasted Hazelnut beurre Noisette and dressed Roquette leaves

£7.50

Pan Fried Goats Cheese, with a caramelised Pear,
walnut and watercress salad

£6.50

Chicken Liver Parfait, Sticky roasted red onions, dressed Baby leaves
and toasted Rosemary Brioche

£5.50



CAISTOR HALL HOTEL

NORWICH

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MAIN COURSES

Pan Fried Pollock, With a Rosti Potato, Wilted Spinach Leaves
and a cockle and horseradish dressing

£16.50

Grilled Fillets of lemon Sole, with Baby Leeks,
Crushed New Potatoes, and a brown Shrimp and herb butter sauce

£17.25

Pan Fried Venison Loin with Roasted Salsify,
Boulangere Potatoes, Purple Sprouting Broccoli and a red wine jus

£19.50

Oven Roasted Rump of Lamb with sautéed New Potatoes
and a warm bean salad, and a pan Jus

£16.50

Pan Fried Fillet of Beef, with a wild Mushroom Duxelle,
glazed baby carrots, fondant Potato, and sautéed Curly kale

£20.50

Wild Mushroom and leek Pithiver, with a shallot, herb and sherry cream sauce,
and a dressed salad

£12.50



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DESSERTS

Poached Forced Rhubarb, with an English Custard Panna Cotta and homemade Granola
£6.00

Warm Apple Tart Tatin with a Caramel Ice Cream
£5.50

Baked Vanilla Cheesecake with a winter berry Compote and Tuille Biscuit
£6.00

Caistor Hall Cheese Board; selection of cheeses from the British isle,
homemade crackers, chutney and sun blushed tomato butter
£7.50

Glazed Passion fruit Tart with a Pink Grapefruit Sorbet and seasonal fruit
£5.50

Bitter Dark Chocolate and Blood Orange Mousse, with Candied Orange and Cointreau syrup
£6.50

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