

MENU DU JOUR

STARTERS

Freshly Made Soup of the day with freshly made Bread

or

Pork & Whole Grain Mustard Terrine with a Baby Onion Chutney & Toasted Granary Bread

or

Smoked Salmon & Pickled Cockles with a Cucumber & Baby Leaf Salad & a Lemon Vinaigrette

or

Roasted Celeriac with Wild Mushrooms, Parmesan Crisp & dressed leaves



MAIN COURSES

Slow cooked Wild Rabbit, with Prunes, Bacon, Sautéed Baby Potatoes & a Sherry Cream Sauce

or

Poached Smoked Haddock, Grain Mustard Creamed Potato, & Wilted Spinach leaves

or

Braised Belly of Pork, with Fried Bubble & Squeak, & a Caramelised Baby Onion Jus

or

Goats Cheese Potato Gnocchi with Basil Oil & Toasted Walnuts



DESSERTS

Poached Forced Rhubarb with an English Custard Panna Cotta

or

Blood Orange Tart with a Bitter Chocolate Ice Cream

or

Warm Pear Bakewell, with Brandy Anglaise

or

Banana Tart Tatin with Caramel Ice Cream

CAISTOR HALL HOTEL

NORWICH

TEL. 01508 494998

PRICES

Main Course ~ £15.60

Two Courses ~ £20.05

Three Courses ~ £24.50



ADDITIONAL SIDE ORDERS:

Panache of Steamed Vegetables

Sauté Potatoes

Side Salad

Tomato & Basil Salad

Sauté Mushrooms

Each Side Order - £2.50

Tea & Coffee - £1.50 Per Cup

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