

# CAISTOR HALL HOTEL

## February Table d'hôte

*Soup of the Day with Homemade Bread*

*Smoked Haddock, Baby Spinach, Poached Egg and Chive Butter Sauce*

*Pressed Chicken Terrine, Piccalilli, and Melba Toast*

*Grilled Lime, Chilli and Ginger Salmon with Tomato Salsa and Baby Leaves*

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*Braised Shoulder of Lamb, Ratatouille, Parmentier and Rosemary Jus*

*Poached Chicken Roulade, Chilli and Coriander Mousse, Stir fried Vegetables, Rice Noodles and Ginger Broth*

*Grilled Mackerel, Leeks, Chive Crushed Potato and Gazpacho dressing*

*Garlic and Thyme Polenta, Wilted Spring Greens and Baby Tomato Coulis*

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*Vanilla Panacotta, Poached Rhubarb and served with a Tuille Biscuit*

*Iced Banana Parfait with Honeycomb and a Berry Compote*

*Sticky Toffee Pudding with Vanilla Ice cream and Toffee Sauce*

*A Selection of Cheese, served with Biscuits and Chutney*

### **Additional Side Orders ~ £2.50**

*Panache of Steamed Vegetables/ Sauté Potatoes/ Side Salad*

### **Freshly Brewed Tea & Coffee ~ £1.50**

**Two Courses ~ £15.95**

**Three Courses ~ £19.95**

*All menus are subject to change*