

Come dine with us... 



## Sample of our Table D'hôte Menu *(changes daily)*

### Starters

**Homemade Soup of the Day**  
With Crusty Roll & Butter

**White Crab Meat & Red Pimento Tian**  
On a Baby Gem Lettuce, with Grapefruit & Lemon Dressing

**Eggs Benedict**  
With Parma Ham, Muffin & Hollandaise Sauce

**Duck & Cornfed Chicken Parfait**  
With a Red Pepper & Pineapple Compote

**Beetroot, Watermelon & Feta Cheese Salad**  
With a Gazpacho Dressing

### Desserts

**Chef's Selection of Desserts**

#### Please Note:

Please ask for more information on this menu if you have an allergy; regrettably, we cannot guarantee that any of these dishes are completely free from traces of nuts. It is our policy not to use any genetically modified food.

### Main Courses

**Roast Rib-eye of Beef**  
With Herb Roast Potato, Roast Shallot & Pink Peppercorn Jus

**Barbecued Fillet of Chicken**  
With Cajun Potato Wedges, Jumbo Shrimp & Mango Coulis

**Steamed Supreme of Salmon**  
With New Potatoes, Stir-fry Cabbage & Sweet Chilli Sauce

**Pan Fried Fillet of Pork**  
With Dauphinoise Potato & Crushed Peppercorn Sauce

**Quinoa Pilaf with Sultana & Walnut**

**Selection of Cold Meats or Salmon**

### A word from the Chef...

Hi, I'm Chef Steve Shier, I trained at the London Caprice Restaurant and subsequently spent 20 years in the West End developing my culinary skills.

I relocated to Yorkshire around 20 years ago and have thoroughly enjoyed creating a team who love nothing more than to create cuisine that accentuates our excellent Yorkshire produce.

 Enquiries: 01430 422245  
[www.cavecastlehotel.com](http://www.cavecastlehotel.com)

2 Courses £26.95  
3 Courses £32.50

TDH1

Cave Castle  
Hotel & Country Club 

Church Hill, South Cave, Brough,  
East Riding of Yorkshire. HU15 2EU