

Come dine with us... 



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

### Starters

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

**Gratinée of Seafood**  
With Prawn, Salmon & Tuna in a Crab & Leek Bisque

**Baked Field Mushroom**  
Under a Spinach Leaf & Cheddar Glaze

**Thai Chicken Salad**  
With Pimento & Coriander

**Duo of Watermelon & Charentais Melon**  
With Champagne Sorbet

### 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 Rump of Lamb**  
Under a Herb Crust with Rosemary Mash, Roast Parsnip & Red Wine Jus

**Baked Cod Loin**  
Under a Cockle, Mussel and Chervil Butter with New Potatoes

**Roast Fillet of Chicken**  
With a Butternut Squash and Ratatouille Risotto

**Supreme of Salmon**  
Marinated with Orange & Dill and Roasted with Baby Mid Potato

**Roast Crottin of Goat's Cheese**  
With Plum Sauce

**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

TDH2

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