

Come dine with us... 



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

Starters

Homemade Soup of the Day
With Crusty Roll & Butter

Ballotine of Chicken and Prosciutto
With a Celeriac & Onion Confit

Tartlet of Salmon Cajun & Crayfish Tail
With Cucumber Salad and a Lemon Dill Cream

Crab & Smoked Trout Tian
With a Horseradish Cream

Watermelon, Leaf Spinach, Ricotta Cheese
and Tomato Salad

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 Contra filet of Beef
With Dauphinoise Potato and a Whiskey & Peppercorn Jus

Pecan Nut Roast Chicken
With Thai Noodles and Sweet Chilli Sauce

Smoked Fillet of Haddock Poached
With a Chive Potato Mash, Roast Beetroot and Horseradish Cream

Roast Pork Loin
On a Sage Mash with Borlotti Bean Cassoulet

Baked Aubergine, Beef Tomato & Mozzarella
Lasagne

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

2 Courses £26.95
3 Courses £32.50

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Cave Castle
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