

THE  
CASTLETON HOTEL  
& Restaurant

TABLE D'HOTE

STARTERS

Chefs' homemade soup of the day with crispy croutons

Sliced seasonal melon with fresh mixed berries draped with a summer fruit coulis

Bread crumb field mushrooms filled with creamy goats cheese  
on dressed rocket leaves with a mango sauce

Chicken Salad chunky tomatoes and avocado on crisp salad leaves with strips of  
marinated chicken drizzled with our house dressing



MAIN COURSE

Grilled filet of salmon on a cushion sautéed leek with a creamy white wine sauce

"Pork Stroganoff" sautéed medallions of British pork fillet with mushrooms & gherkins  
dusted with paprika, flamed with brandy a doused with cream

Succulent breast of chicken & fresh basil wrapped in parma ham  
with a tomato provencal sauce

Roasted rack of British lamb on creamy mashed potato with a rich redcurrant jus

*The above main courses are served with a selection of fresh vegetables & potatoes*



DESSERT

A selection of desserts from the trolley

Cheese and biscuits are available for an additional £1

Freshly brewed coffee & mints

£14.95

