

Caldecott Hall Hotel
Winter Menu
January - April 10 (excluding December)

Starters

A bowl of our soup of the day

Hot fish platter of squid rings, whitebait and garlic tiger prawns with a tarragon and lemon potato salad

Warm bruschetta of Halloumi, parma ham and tomato with balsamic dressed leaves

Greek style salad of feta cheese, black olives, Ciabatta croutons and our own slow roasted tomatoes

Creamy crayfish, garden peas and dill penne pasta with garlic Ciabatta and parmesan

Local field mushrooms topped with smoked bacon, brie and parsley crumb served with salad and paprika mayonnaise

Open prawn and brown bread sandwich with mock caviar, cucumber and cherry tomato salad dressed with vinegarette

Salmon and spring onion fish cakes with sate dressed salad leaves

All 3 courses for £14.50

2 Courses £13.95

1 Course £9.75

Main Course

Wild boar sausages with a leek mashed potato, apple chutney and onion and red wine gravy

Penne pasta with salmon, large prawns in a creamy spinach and spring onion sauce with garlic and mozzarella bread

Breaded pork escalope with sage flavoured chunky chips, fried egg and onion rings

Braised leg of lamb steak served with a sweet potato mash with a red wine, mushroom and rosemary gravy

Grilled maple cured gammon steak, corn on the cob, grilled tomato and stilton glazed potato waffles

Pan fried sea bream fillet with a bacon and prawn sauce and garlic flavoured baby boiled potatoes

Pan fried rump steak with a brandy and green peppercorn sauce and stilton and onion flavoured mashed potatoes

Casserole of beef mince and vegetables with dumplings and game chips

Chicken cooked three ways, deep fried chicken breast goujons, chicken satay sticks and a mushroom and chicken vol au vent with lightly spiced potato wedges

Roast breast of turkey served on pork and cranberry loaf with baby chipolatas, roast potatoes and Yorkshire pudding

All served with a choice of either today's vegetables or a tossed salad

Special Dietary Requirements

If you have any special dietary requirements (including allergies) please bring this to our attention before making your order. We cannot guarantee that our standard menu items are free of nuts or nut products.

Desserts

Raspberries set in jelly with a salad of banana, strawberries and melon flavoured with cointreau

Warm steamed blackforest sponge pudding with a kirsch flavoured whipped cream and chilled chocolate sauce

White chocolate cheesecake with a dark chocolate and brandy mascarpone cream and a chilled coffee sauce

Cheese plate with savory biscuits and apple chutney

Sticky toffee pudding with a pecan nut topping and custard sauce

Ice cream and sorbet selection, Choose any 3 from orange or lemon sorbet and ice creams of banana, chocolate, strawberry or vanilla with chocolate flake, wafers and toasted almonds

Liquor Coffees Available:

Irish Coffee - whiskey

Royale coffee - Brandy

Calypso Coffee - Tia Maria

Caribbean Coffee - Dark rum

All At £3.75

Vegetarian Selection

Penne Pasta with a sauce of squash and celeriac, garlic bread & mozzarella cheese

Potato skins stuffed with ratatouï vegetables with parmesan cheese and basil flavoured mashed potatoes

Nut Roast with baby boiled potatoes and a red wine sauce

Roast peppers stuffed with a leek and walnut risotto, served with spicy jacket potato wedges

Specials

Pan fried rib eye steak with creamy garlic tiger prawns and chunky black peppered chips

£18.45

Braised lamb shank with a lean bacon and oregano red wine sauce served on rosemary mashed potato

£13.85

Bread crumbed monk fish bites with tartar sauce dipping sauce and baby boiled potatoes flavoured with black pepper and chive

£15.20

Corn fed chicken breast with chorizo sausage, paprika flavoured game chips and a tomato sauce

£12.25

Roast venison steak with a port and red currant cream sauce and herby roast potatoes

£18.45

Please note that these prices are for the main course only if a starter and/or dessert are required an additional cost of £4.20 will be added for each.