

Caistor Lakes Restaurant



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Sunday Lunch Menu

PLEASE INFORM YOUR SERVER OF ANY DIETRY REQUIREMENTS **BEFORE**
ORDERING



STARTERS

Soup of the Day.....£3.95

Served at just the right temperature with a warm mini Hovis loaf and butter

Prawn & Smoked Salmon Salad.....£6.50

Succulent North Atlantic prawns and smoked Scottish salmon nestled on a fresh mixed leaf salad dressed with basil oil accompanied by brown bread and butter

Homemade House Pate.....£5.25

Served with warm toast focaccia bread and chefs own red onion chutney

Breaded Brie Melt.....£4.95

Creamy French Brie, coated in homemade breadcrumbs, deep fried and garnished with a homemade mild chilli jam with fresh mixed salad dressed with basil oil

Garlic Mushrooms on Toast.....£4.95

Locally sourced button mushrooms pan-fried with red onion, fresh garlic, white wine, seasoning and finished with fresh cream, served on warm toast

Goat's Cheese & Caramelised Red Onion Bruschetta.....£4.95

Creamy goat's cheese, cherry tomatoes and homemade caramelised red onion upon grill toasted bread, garnished with basil oil dressed mixed leaves

MAINS

Small / Regular

Roasted Silverside of Beef..... £6.95 / £8.95

Roasted silverside of seasoned Lincolnshire beef (salmon cut) with a rich beef gravy

Braised English Lamb Shank..... £--:-- / £10.95

Braised English Lamb Shank finished with a rich redcurrant jus

Roasted Chicken Breast Wrapped in Bacon..... £--:-- / £8.95

Slow roasted and accompanied by homemade stuffing ball and a rich jus

Braised Lincolnshire Blade of Beef..... .£6.95 / £9.95

Thoroughly cooked until tender and melts in the mouth finished with a rich gravy

Roasted Loin of Pork..... £6.95 / £7.95

With traditionally made crackling homemade stuffing ball and a rich jus

All roast dinners accompanied by beef dripping Yorkshire puddings, duck fat roast potatoes, seasoned creamy mashed potato and fresh seasonal vegetables, buttered and seasoned

Vegetarian & Gluten Free Yorkshire Puddings & Gravy available on request.....

Fresh Beer Battered Haddock..... £7.95 / £9.95

Twice cooked chips, fresh lemon wedge, chef's tartar sauce, mushy or garden peas

Home Made Nut Roast (V)..... £--:-- / £7.95

Chef's own recipe finished with a cranberry jus accompanied by rapeseed oiled Yorkshire puddings, vegetable oil roasted potatoes, seasoned creamy mashed potato and fresh seasonal buttered and seasoned vegetables

Wild Mushroom Risotto (V)..... £--:-- / £8.95

Pan-fried wild mushrooms, red onion, garlic, white wine and seasoning folded into a creamy risotto, finished with Parmesan crisps and crispy rocket

DESERTS

Traditional Bread & Butter Pudding.....

Freshly Made Crumble of the Day.....

Hot Treacle Sponge.....

Rich & Creamy Rice Pudding.....

Your Choice from our Patisserie.....

On its own or with cream..... £3.75

With home-made custard or ice cream... £3.95