



DUNSTANBURGH

CASTLE HOTEL & COTTAGES

Sample Table d'Hote Menu

Home-made soup of the day, warm bread (v)

Oak-smoked salmon Roulade
salad leaves, lemon dressing

Poached Pear, local Darling Blue Cheese & Rocket Salad

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Slow-cooked Blade of Northumbrian Beef
cannellini puree, seasonal vegetables, red wine jus

Baked Fillet of sustainable Cod
new potatoes, seasonal vegetables, prawn & caper sauce

Breast of Gressingham Duck
wilted pak choi, egg noodles, star-anise sauce

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Hot pudding of the Day with custard, cream or vanilla pod ice cream

Selection of home-made desserts

Selection of local Northumbrian Cheeses

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Cafétiere of fair-trade Coffee or pot of fair-trade Tea

Selection of Fruit & Herbal infusions

*We have a special menu with detailed Allergens information – please ask your waitress
Guests are welcome to order from our ala carte menu & specials board in the bar
(Supplements may apply)*

