

C A F E C A L T O N

FESTIVE SET MENU

3 courses 40

Available 28th November – 23rd December

For Parties of 6 or more

Set menu must be pre- booked

please email reservations@cafecalton.com to book

STARTER

CC Winter Minestrone Soup
oregano pesto

Hot Smoked Salmon & creme fraiche rillet
beetroot, endive & Rye

Carpaccio of Beef
red onion jam, rocket & parmesan

MAINS

CC “Yorkie”
confit turkey leg, roasted spout, cranberry syrup

North Sea Cod
crushed potatoes, caper, lemon butter

Rigatoni
chestnut, mushroom, parmesan

DESSERTS

CC Cranachan
Whiskey cream, raspberry, oats

Eccelfechen Tart
clotted cream

Baron Bigod
apricot, quince, Peter’s Yard crackers

Please inform us of any allergies and intolerances. Whilst we do all we can to accommodate food intolerances & allergies, we are unable to guarantee that dishes will be completely free of traces vegan option available upon request. A discretionary 10% service charge will be added to all bills.