

casa/ DINING AT HOME

COLLECTION AND DELIVERY SERVICE

Enjoy our restaurant quality food in the comfort of your own home.
Call 01246 245999, make an order and we can deliver direct to your doorstep.

SUNDAY LUNCH MENU

Main course £14.95

Any orders with 4 or more of the same main will receive their meat option as a roast joint.

2 courses £18.95

3 courses £22.95

Starters

Mildly spiced carrot and coriander soup with parmesan and chilli croutons

English chicken breast, Walton lodge pork and apricot terrine,
red onion chutney, toasted sourdough

Slices of smoked salmon, dressed rocket salad, herb crème fraiche, fresh lemon
Marinated vine tomato, buffalo mozzarella, black olives, red onion and pesto dressing

Mains

Walton Lodge sirloin of beef, Yorkshire pudding, goose fat roasted potatoes,
glazed root vegetables and red wine gravy

Walton Lodge loin of pork, crackling, sausage meat stuffing, goose fat roasted potatoes,
seasonal vegetables and a roasting sauce

King prawns, smoked haddock and salmon pie cooked with white wine and cream topped
with cheddar mashed potato, seasonal greens

Wild mushroom, leek, fennel and basil lasagne, mixed side salad, garlic bread

Desserts

Apple and blackberry crumble, vanilla custard

Marbled white and dark chocolate tart, berry compote, Chantilly cream

Selection of farmhouse cheeses, biscuits, celery, homemade chutney

WHITE WINE

Borsao Blanco Macabeo, Campo de Borja, Spain

Fresh, lightly savoury nose of peach, lemon and fennel.

Broad, textural palate and clean, fruity finish. **£12**

Pinot Grigio Convivale, Veneto, Italy

Crisp lively and aromatic. Medium bodied with fresh lemony fruit on the
palate and a gentle honeyed finish. **£13**

Naude, South Africa

Perfect balance of old-world complexity and elegance and new world fruitiness and structure **£10**

MOKO Black Sauvignon Blanc, New Zealand, Marlborough

Zesty citrus with white stone fruits. Hints of gooseberry rolling into a full layered palate
finishing with a lovely balance of texture, weight and a clean refreshing finish. **£14**

RED WINE

Borsao Tinto Garnacha 2016, Campo de Borja, Spain (IWSC –Silver award!)

Juicy bramble fruit and fresh redcurrants. Soft tannins, good acidity with a hint of spiciness. **£12**

Marilyn Merlot 2006, France

Fine, supple and intensely satisfying Merlot from Bordeaux.

Named after a prominent French restaurateur. **£13**

Pablo Y Walter, Malbec, Argentina

A really pure expression of Malbec, bright red & juicy, rich chocolate
flavours with a lick of oak to round out the edges. **£14**

ROSE WINE

Borsao Rosado Garnacha, Campo de Borja

Soft and balanced, strawberry jam notes and fresh acidity. Superb house rosé. **£12**

All available for collection or delivery.

For orders please call 01246 245999

£5 delivery charge within 6 miles - free for orders above £50

If you are at all concerned with any allergens within our food, please ask a member of our staff when you call.



AA ★★★★★
SILVER

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