

Dinner Menu

Chicken, Pork and Apricot Terrine with a Mulled Cider and Apple Sauce

Served with Homemade Bread of the day

Pan-fried Sea Bass with Roasted Cherry Tomatoes with a Basil Pesto Dressing

Served with the vegetables of the day

Hot Marmalade Pudding with Marmalade Sauce and Drambuie Custard

Tea or Coffee with Sweet Things

Alternative Choices

Smoked Salmon with a Sweet Dill and Mustard Dressing

Or

Pea, Mint and Lemon Soup

Lightly Peppered Venison Steak on a bed of Red Onion Marmalade with a Lemon and Redcurrant Sauce

Or

Cashew Nut Loaf with a Mushroom Filling and a Red Pepper Sauce

Ecclefechan Butter Tart with ice Cream and Maple Syrup

Or

Choice of Homemade Ice Cream or Sorbet

Or

Selection of Cheese with Biscuits and Homemade Chutney