

DINNER MENU

FISH

Baked West Coast cod fillet wrapped in air dried Cumbrian ham with spiced spinach, rice pilaf and king prawn korma.

VENISON

Crispy pulled roe deer bon bons, Kelso gin and red onion marmalade, Borders pheasant salami, heritage beetroot salad.

SOUP

Winter spiced roasted carrot, butternut squash and root ginger soup, fried coriander soufflé dumplings and parsnip crisps.

TERRINE

A rolled pressing of whisky smoked partridge breast, confit free range chicken and salt roasted pistachio.
Quince puree, mulled wine poached pears, toasted brioche.

FILO TART

Warm honey roast purple fig, baked garlic walnuts, garden sage & creamed goats cheese filo pastry tartlet, pine oil dressing.



THE CLASSIC CHRISTMAS

Roast breast of free range Cumbrian turkey, slow roasted turkey leg, garden sage stuffing, goose fat roasted potatoes, glazed sprouts, bread sauce, fresh cranberry compote, chipolatas and home smoked crispy bacon.

BORDERS STEAK

10oz Aged rib eye steak, homemade triple cooked chips, cheese and bacon stuffed mushroom, roast vine tomatoes.
Choice of peppercorn sauce or garlic butter. (£5 supplement)

SEA BASS

Grilled fillet of sea bass, baby potato and garden pea smash, prawns in a lemon, champagne cream sauce.

DUCK BREAST

Breast of free range Goosnargh duck, creamed celeriac puree, winter spiced treacle roast plums, sloe gin liqueur gravy.

LOCAL LAMB

Roast rack of Borders lamb, 18hr slow baked lamb shoulder, Stornoway black pudding croquette, braised apple, Pommes boulangère, wild rowanberry, redcurrant and rosemary gravy.

FRIED EGG PLANT

Aubergine Schnitzel, layered with applewood smoked cheddar and vegetarian haggis. Green peppercorn cream sauce.



CHRISTMAS PUDDING

Traditional steamed Christmas plum pudding, amaretti biscuit ice cream, Christmas tree wafer, brandy custard sauce.

MOUSSE

Prosecco and Clementine mousse, between Italian sponge fingers, sweet cranberry coulis and dried mandarin crisps.

CHEESECAKE

New York style baked white chocolate & vanilla cheesecake, roast almond praline ice cream, Maldon sea salt caramel sauce.

S.T.P.

Our famous homemade sticky toffee pudding with warm toffee sauce and homemade vanilla ice cream.

ICE CREAM

Crisp basket filled with a trio of homemade ice creams on a stewed mulled wine and red berry compote.
(crushed amaretti biscuit, Belgium milk chocolate, Madagascar Vanilla)

3 Course festive dinner £31 per person