

# WEDDERBURN CASTLE DUNS BERWICKSHIRE

T. 01361 882 190 [www.wedderburn-castle.co.uk](http://www.wedderburn-castle.co.uk)

## SAMPLE MENU

### AUTUNM / WINTER FORMAL DINNER

Please choose one option plus a vegetarian option for your starter and main course and one option for dessert. One additional option may be added to your starter and main course at additional cost. A cheese course and other additional courses are available on request. Please consult with us on children's menu options.

Price structure **A** £42.50 **B** £48.50 **C** £55.00

#### Menu A

Locally smoked salmon with Lilliput capers, watercress and light citrus dressing

Grilled goats cheese with poached pear and crisp walnuts on a rocket salad (V)

Fan of Gallia melon with berries and a ginger and lemongrass syrup (V)

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Pan seared breast of free range chicken wrapped in Parma ham with potato dumplings and a light cherry tomato and basil sauce

Slow roast pork belly with Stornoway black pudding and tangy tomato relish and a little black pepper mash

Filo parcels filled with feta cheese, leeks, spinach and sun blushed tomatoes with a little salad of nice things (V)

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Chocolate mousse cappuccino with espresso cream and a wee bit Shorty

Sticky toffee pudding with rich caramel and clotted cream

## Menu B

Baby ratatouille on a garlic crouton with a parmesan crisp (V)

Ham hock and chicken terrine with spiced pear chutney and oatcakes

Confit duck and rabbit rillettes with cucumber, orange fillets and warmed crunchy bread

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Fore rib of beef, with rosemary and duck fat roasted potatoes and merlot jus

Roasted cherry tomato and grilled vegetable risotto topped with pecorino and shaved truffles (V)

Breast of pheasant on herby polenta mash with vegetable tagliatelle

Roasted sirloin of beef with a wild mushroom, pancetta and baby onion sauce

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Bramble and apple tart with cider sabayon

Rhubarb and vanilla brulee with a perkin biscuit

Walnut and raspberry Pavlova

## Menu C

Smoked halibut with marinated baby figs and a salad of fine herbs

Eyemouth crab and avocado tian topped with crème fraiche and avruga caviar (V)

Whole roasted quail stuffed with apricot skirly, served with celeriac puree

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Noisettes of lamb with rosemary stuffing, dauphinoise potatoes and a redcurrant jus

Venison wellington filled with chicken liver and girole mushroom pate

Tweed caught salmon wrapped in crépinette with herb porridge and a simple beurre blanc (V)

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Champagne jelly with exotic fruits

Chocolate and hazelnut fondant with tuile biscuit and amaretto ice cream