



ABERCROMBY DINING ROOM

DINNER MENU

1 course £18 | 2 courses £23 | 3 courses £26

STARTERS

Freshly made soup of the day

Classic prawn cocktail Marie Rose with brown bread & butter (GF on request)

Heritage tomato, bocconcini & basil salad Caprese (V & GF)

Duck, prune & Sloe Gin terrine with an apple chutney (GF on request)

MAINS

Roast Borders beef with our own Yorkshire pudding (GF on request)

A warm salad of roasted Mediterranean vegetables, pearl couscous & goats' cheese (V)

Pork schnitzel with a creamy mushroom & madeira pasta

Braised duck leg with minted peas, crispy bacon & creamy mash (GF)

Fillets of sole on a bed of tomato & spinach with a white wine sauce (GF)

All served with a selection of vegetables & potatoes where applicable

AFTERS

Sticky toffee pudding with butterscotch sauce & vanilla ice cream (V)

Passion fruit & mango fool with shortbread (V)

Fresh fruit salad with double cream (V & GF)

Selection of cheese & biscuits (V & GF on request)

TEA OR COFFEE

Freshly brewed filter coffee or tea

Please inform a member of staff if you are allergic to specific foods which may result in a severe reaction.

19.07.21