

Tontine Hotel

Sample Private Dining Menu

SAMPLE PAGE ONLY – PLEASE CHOOSE YOUR 2 OPTIONS PER COURSE

Lentil Soup

Smoked Salmon & Prawn Marie Rose

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Roast Lamb in Rosemary, Red Wine & Shallot Sauce

Grilled Salmon Fillet with Smoked Haddock & Leek Cream Sauce

(All Mains served with Chef's selection of Potatoes & Vegetables)

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Homemade Sticky Toffee Pudding

Chocolate Fudge Cake with Ice Cream

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Tea or Coffee & Mints

£26.95 per person

Max 40

01475 723316

2019 Price - £28.95pp

Select Two Dishes From Each Course from the Following Options:

SOUPS/STARTERS

(Select 2 from the choice below)

Lentil Soup

Potato & Leek Soup

Smoked Salmon & Prawn Marie Rose

Brussels Pâté, Red Onion Confit & Toasted Brioche

Haggis and Clapshot Stack with Pepper Sauce

Grilled Goats Cheese & Cherry Tomato Salsa

Honeydew & Watermelon, Feta Cheese, Rocket & Black Olive Salad with Basil Dressing

Chicken Fillet Goujons & Spiced Mayonnaise

MAIN COURSES

(Select 2 from the choice below)

Grilled Sirloin Steak with your choice of Sauce

(All steaks are served medium – well done and are a £3 supplement)

Haggis Stuffed Chicken Breast with Pepper Sauce

Roast Lamb in Rosemary, Red Wine & Shallot Sauce

Grilled Salmon Fillet with Smoked Haddock & Leek Cream Sauce

Pan Fried Fillets of Seabass with Chorizo, New Potatoes & Salsa Verde

Vegetarian Dish of the Day available as a main course

MAIN COURSE STEAK SAUCES (Choose 1 sauce)

Pepper Sauce

Dianne Sauce

Whisky Cream Sauce

Red Wine Sauce

SWEETS

(Select 2 from the choice below)

Homemade Sticky Toffee Pudding

Warm Apple Pie with Ice Cream

Fresh Fruit Pavlova

Vanilla Ice Cream, Tuile Biscuit & Raspberry Coulis

Chocolate Fudge Cake with Ice Cream