

# 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

£28.95 per person

Max 40

01475 723316

2020 Price - £29.95pp

**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, Plum & Apple Chutney and 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)**

Tontine Mini Trio of Desserts

Homemade Sticky Toffee Pudding

Warm Apple Pie with Ice Cream

Chocolate Fudge Cake with Ice Cream

Vanilla Ice Cream, Tuile Biscuit & Raspberry Coulis