

## Sample Dinner Menu 2007

Celery and Stilton Soup with a Chicken and Blue Cheese Dumpling

Avocado with Tomato and Black Olive Tapenade

Duo of Smoked and Marinated Salmon

Pork Rillettes with Fig and Pickled Pear Compote

Borders Game Terrine with Oatcakes and Onion Marmalade

Galia Melon and Pineapple Sorbet



Salmon with Herb Crumb, Artichoke Hearts and Mushroom Risotto

Northumberland Sirloin Steak with Peppered Swede and Leek,  
Roast Shallots and Fondant Potatoes

Corn Fed Chicken Breast with Savoy Cabbage and Carrot,  
Bacon Parmentier Potatoes and a Mixed Mushroom Cream Sauce

Pork Loin with Spinach, Beetroot, Spring Onion Mash and a Grain Mustard Sauce

Venison Loin with a Sultana and Balsamic Reduction,  
Red Cabbage, Parsnip and Rösti Potato

Herb Polenta with Root Vegetables, Tomato Fondue,  
Parmesan Wafer and Herb Essence



Dark Chocolate Truffle with Chocolate Sorbet

Maple and Pecan Tart with Vanilla Ice Cream

Baked Apple and Filo Pastry with Orange Scented Sauce Anglaise

Mango and Passion Fruit Mousse

Platter of Fresh Fruits

Stilton and Local Cheese with Apple, Celery and Biscuits



Coffee and Petit Fours

