

Sample Dinner Menu

One option per course per night
£30 per head



FIRST COURSE

Homemade Soup of the Day

Locally caught Scallops with Black Pudding served on a bed of leaves

Prawns in a Marie Rose Sauce served with salad

MAIN COURSE

Locally caught Fillet of Fish à la Meunière served on a bed of Champ with Salsa Verde

Roast Chicken breast stuffed with garlic, fresh herbs and cream cheese cooked in a creamy Vermouth Sauce

Kiltariff Pork, marinated pork medallions cooked in orange juice with green peppers, served with Dauphinoise potatoes

Baked Lentil and Vegetable Hotpot

Summer Vegetable Risotto

*All dishes served with seasonal vegetables from the Kiltariff Walled Garden, when available.
Vegan and Gluten Free options available upon request*

PUDDING

Homemade Meringue Nests filled with Chantilly Cream & Seasonal Soft Fruits

Raspberry Cheesecake

Apple & Raspberry Crumble served with Ice Cream and Vanilla Custard



BYOB - Kiltariff does not have an alcohol licence, but you are welcome to bring your own choice of wine along.

Allergy and Food Intolerance - Please let us know in advance if you have any special dietary needs and we will do our best to accommodate you.

Locally Sourced Seasonal Produce - In order to reduce food miles and also to ensure the highest quality, we try to use as much locally produced food as possible from the Kiltariff Walled Garden