

THE SELKIRK ARMS HOTEL & RESTAURANT

Sample 1

ENTRÉE

Chef's Homemade Soup of the day
granary bread and butter

Scottish Smoked Salmon
lilliput capers | pickled shallots | soft boiled egg | watercress | oatcakes

Heritage Tomato Salad
local cheese | cantaloupe | basil | olive caramel V

MAIN

slow roast belly pork
xo sauce | anise roasted carrot | broccoli | jasmine rice

Grilled Sea Bass
chorizo butter | new potatoes | corn | broccoli

Vegetarian Haggis
mashed potatoes | seasonal vegetables | grain mustard sauce V

APRÉS

Sticky Toffee Pudding
toffee sauce | vanilla crème anglaise

Lemon Posset
fruit compote | shortbread

Cheeseboard
British cheese | chutney | crackers | honey roast nuts | poached dried fruits

2 Courses £25 / 3 courses £30
Tea and coffee included

Tel: 01557 330402
Email: reception@selkirkarmshotel.co.uk

Sample 2

ENTRÉE

Chef's Homemade Soup of the day
granary bread and butter

Goats Cheese Tart
onion marmalade | golden beetroots | broccoli puree

Terrine of the Day
deli pickles | seasonal chutney | oatcakes

MAIN

Guinea Fowl Breast
tenderstem broccoli | roast corn | cavlo nero | mushroom jus | chive mash

Pan Fried Scottish Salmon
lobster bisque | seasonal vegetables | new potatoes

Risotto
roast butternut | sage | pine nuts | pesto | parmesan

APRÉS

Seasonal Fruit Crumble
almond crumble | vanilla ice cream

Dark Chocolate Terrine
blackberry sorbet | almond tuille | sour cherry

Cheeseboard
British cheese | chutney | crackers | honey roast nuts | poached dried fruits

2 courses £27 / 3 courses £32
Tea and coffee included

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Sample 3

ENTRÉE

Chef's Homemade Soup of the day
granary bread and butter

Crab Cocktail

corn salsa | gem lettuce | saffron mayonnaise

Haggis and Tattie Scone Tower

Drambuie cream sauce

MAIN

Galloway Venison Loin

wood-fired onion | cauliflower | wilted greens | boulangère potatoes

Grilled Market Fish

peas a la Francoise | confit fennel | new potatoes | tarragon beurre blanc

Potato Gnocchi

glazed beetroot | goats cheese | pumpkin seeds | olive tapenade

APRÉS

Pear Frangipane Tart

whisky caramel | vanilla ice cream

Salted Caramel Profiteroles

chocolate sauce | vanilla ice cream | honeycomb

Cheeseboard

British cheese | chutney | crackers | honey roast nuts | poached dried fruits

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