

THE
T O W N H O U S E
HOTEL, MELROSE

SAMPLE TABLE D'HOTE MENU

£32.50 per person

Freshly Prepared Soup of the Day

Classic Cullen Skink

Creamy Smoked Haddock and Potato Soup

A Plate of Teviot Smoked Salmon

served with Lemon and Capers (Supplement of £4.00)

Saute Partridge Breast with a Coin of Stornoway Black Pudding

Caramelised Apples finished with a Port jus

A Plate of Smoked Scottish Venison

with a Small Salad, Roasted Plum and Ginger Compote dressed with Raspberry Vinaigrette

Cannon of Tuna and Black Pepper & Fennel Seed Crust

set with Green Salad and Spiced Teriyaki Sesame Seed Oil

Assiette of Fish – Curried Green Lip Mussels, Tian of Crab and Avocado

bound with Coriander Lime Mayo, Smoked Salmon Pate set with Chive Blini and Black Pepper Crème Fraiche

Puff Pastry Tart filled with Spinach, Sun-blush Tomato and Shitake Mushrooms

topped with Goat's Cheese and Red Onion Relish (V)

Baked Beef Tomato stuffed with Saffron, Green Pea and Sweet Potato Risotto

with Asparagus and Pine Nut Salad dressed with Rocket Oil (V)

Baked Fillet of Sea Bass

set with Purple Potato, Green Bean, Asparagus and Roast Cherry Tomato Salad topped with Curry Crème Fraiche

Char-Grilled Fillet of Salmon

with Saffron and Crab Risotto topped with Citrus Aioli

Roasted Tail of Monkfish coated in Sesame Seed, Chilli and Herbs

with King Prawn and Rice Noodle Stir-fry and Char-Sui Sauce

Roast Breast of Duck

set with Plum and Cinnamon Tarte Tatin, Dauphinoise Potatoes and Ginger Jus

Roasted Fillet of Pork with Basil and Bacon Mash

set on crushed Green Peas finished with Baby Onion Sauce

Roast Breast of Chicken stuffed with Brie and Wild Mushroom Mousse

wrapped in Parma Ham with Braised Potatoes, Roast Courgettes and Red Wine and Thyme Jus

Surf and Turf – Chargrilled Lamb Chops & Sauté King Prawns

with Dauphinoise Potatoes and a Light Curry Sauce (Supplement £3.50)

Chargrilled Scottish Aberdeen Angus Sirloin Steak

served with Roast Cherry Tomatoes, Mushrooms & Garlic Butter (Supplement £3.50)

Townhouse Assiette – A Selection of Petit Puddings

A Wedge of Dark Chocolate & Baileys Tart, Orange & Lavender Crème Brulee, Green Tea and Vanilla Infused Panacotta

Passion Fruit and Vanilla Charlotte

drizzled with Wild Berry Salsa

The Townhouse Sticky Date and Apricot Pudding

with Toffee & Heather Honey Sauce and a ball of Vanilla Bean Ice Cream

Dark Chocolate & Amaretto Torte

with Maple Walnut Ice Cream finished with White Chocolate Sauce

Selection of Cheese

with Biscuits, Quince Jelly and Grape Chutney

Coffee & Homemade Petit Fours