



Christmas Menu

To Start

Homemade Spiced Winter Squash Soup, served with a warm rustic roll. V/GF available

Local Hot Smoked Salmon Pate, crusty bread and a lemon and black pepper dressed salad. GF available

Scottish Wild Mushrooms bound in a creamy garlic sauce, crisp sourdough wedges and a salad garnish. V/
GF available

Homemade Pork, Apricot and Cranberry Terrine, Scottish oatcakes, salad and farmhouse chutney.

Main Course

Traditional Roast Turkey dinner, served with all the classic trimmings and chef's proper gravy

Homemade Nut Roast encased in panko breadcrumbs, served with roast potatoes, seasonal vegetables and a rich vegetarian gravy. V

Local Salmon Fillet, served on a bed of wilted spinach and topped with a creamy white wine and tarragon sauce. Seasonal vegetables and crushed lemon potatoes

Homemade Game Casserole with suet dumplings. Served with seasonal vegetables and roast potatoes

To Finish

Traditional Christmas Pudding, served with brandy sauce and vanilla ice cream

Caramelised Pear Crumble, baked with an oat crumble topping. Served with either vanilla ice cream, cream or custard

Homemade Chocolate and Cointreau Mousse, orange jelly and homemade butter shortbread

A selection of festive ice creams

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Main course- £11.95 Two courses- £17.95 Three courses- £23.95

Booking and pre-orders are essential. Phone 01573 420237 or email info@borderhotel.com

Turkey dinner and nut roast served with the regular menu December 1st-24th