

AUCHEN CASTLE

NR. MOFFAT, DUMFRIESSHIRE, SCOTLAND

Sample Table d'hôte Menu

Please note the menu changes on a daily basis

Starters

A Roulade of Barony Smoked Salmon
with a bundle of prawns

Chefs Soup of the Day
with a crusty roll

Asparagus Tips wrapped in Parma Ham
edged with a pesto dressing

Fanned Galia Melon
with a natural yoghurt mango and passion fruit salsa

Main Courses

Pan Fried Chicken Supreme wrapped in Smoked Back Bacon
and edged with a white wine tarragon jus

Grilled Loin of Atlantic Cod
with a lobster reduction

Mallard Duck Breast
with its own confit and a raspberry vinegar scented jus

Baked Aubergine
filled with Mediterranean vegetables and feta cheese



N R . M O F F A T , D U M F R I E S S H I R E , S C O T L A N D

Desserts

Strawberry Romanoff
with forest berries

Vanilla Cheesecake
drizzled with Fruits of the Forest

Banana and Toffee Tart

A Gathering of Scottish Cheese and Biscuits