



Nethybridge Hotel  
DINNER MENU



**Starters**

**Leek and Tattie Soup (GF)**

*Freshly prepared by our Chef*

**Galia, Cantaloupe & Raspberry Cocktail (V, GF)**

*Balls of Galia and Cantaloupe melon drizzled in a raspberry liqueur*

**Traditional Prawn Cocktail (GF bread available)**

*North Atlantic prawns served on a bed of shredded lettuce, topped with Marie Rose sauce, buttered brown bread on the side*



**Main Courses**

**Honey Roast Baked Ham**

*Drizzled with maple syrup jus*

**Beef Stew**

*Diced beef slow cooked with root vegetables in a rich gravy*

**Local Smoked Haddock Fillet (GF)**

*Grilled smoked Mornay haddock fillet set on creamed mash drizzled with Cheddar cheese sauce*

**Penne Napoli (V)**

*Homemade Italian sauce with mixed peppers & olives finished with parmesan shavings*



**Desserts**

**Salted Caramel & Chocolate Tart**

*A short crust pastry case layered with salted caramel and topped with chocolate sauce served with Raspberry sorbet*

**Sticky Toffee Pudding**

*A warmed date sponge topped with butter scotch sauce and served with vanilla ice cream*

**Selection of Ice Cream (GFA)**

*Chocolate, strawberry and vanilla ice cream  
(GF – Please ask for no wafer)*



**Tea & Coffee**

*Served with a chocolate mint crisp*

*If you suffer from a food allergy or intolerance, please let your server know upon placing your order. (GF = Gluten Free) (GFA = Gluten Free option available) (V =Vegetarian)*





*Nethybridge Hotel*  
**DINNER MENU**

**Starters**

**Red Lentil Soup (V, GFA)**

*Freshly prepared by our Chef*

**Duck and Orange Pate (GFA)**

*Set on a pool of Cumberland sauce with Scottish oatcakes and dressed leaves*

**Oriental Grilled Seabass**

*Set on a cold oriental noodle salad with coriander and sesame oil,  
mixed salad vegetables with chilli, garlic, ginger and dark Soy sauce*



**Main Courses**

**Roasted Loin of Pork (GF)**

*Drizzled with an apple and red wine jus*

**Local Diced Venison Casserole (GF)**

*Served with mixed vegetables in a rich gravy*

**Grilled Seatrout (GF)**

*Served with a white wine and dill cream sauce*

**Brie and Beetroot Tart (V)**

*Baked brie and beetroot tart set in a shortcrust pastry served with  
our Chef's own Italian tomato sauce*

*All main courses served with Chef's selection of freshly prepared  
Vegetables & potatoes*



**Desserts**

**Salted Caramel and Chocolate Tart (V)**

*A shortcrust pastry case layered with salted caramel and topped  
with chocolate sauce. Served with Vanilla cream*

**Apple Tart (V)**

*Shortcrust pastry base with an apple filling and served with custard*

**Selection of Ice Cream (GFA)**

*Chocolate, strawberry and vanilla ice cream  
(GF – Please ask for no wafer)*



**Tea & Coffee**

*Served with a chocolate mint crisp*

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upon placing your order. (GF = Gluten Free) (GFA = Gluten Free option available)  
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