

byre

bar&bistro

Set menu A

A1= Starter & main course £9.95

A2= Main course and dessert £9.95

A3= All three courses £12.50

Soup of the day with crunchy bread

Prawn Marie Rose with rocket and cherry tomatoes

Homemade seasonal pate with oatcakes and condiments

Roast supreme of chicken with wild mushroom & tarragon cream
served on mashed potatoes

Medallions of scotch beef in Belhaven Best gravy
with mashed potatoes and seasonal vegetables

Vegetarian lasagne made with bell peppers, spinach and courgettes
served with garlic bread

Home baked sticky toffee pudding with butterscotch sauce

Trio of dairy ice cream with fruit sauce and chocolate sprinkles

Seasonal fruit crème brulee

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Set menu B

B1=Starter & main course £13.50

B2=Main course & dessert £13.50

B3=Starter, main & dessert£16.95

Soup of the day with crunchy bread

Homemade seasonal terrine with melba toast and accompaniments

Paupiettes of smoked salmon filled with cream cheese, capers and red onion

Seasonal melon with Parma ham drizzled with port syrup

Roast rack of lamb served pink with butternut squash puree,
seasonal beans & rosemary jus

Whole roast poussin served with new potatoes, fine beans and tarragon, white wine
cream sauce

Roast fillets of seasonal white fish (usually sea bass or sea bream) served with saffron
mash, wilted spinach and beurre blanc

Whole roast bell pepper stuffed with spinach, button mushrooms & melting goat's cheese

Vodka & cranberry pannacotta drizzled with lime syrup

Platter of European cheeses with condiments and oatcakes

Layered duo of dark and white chocolate tortes drizzled with Drambuie syrup

Warm banoffee sponge with dark rum toffee sauce

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Select up to 2 soups, 4 starters, 4 main courses & 4 desserts

Soups, broths and consommés

Seasonal vegetarian soup

Seasonal fish/seafood soup

Seasonal meat soup

Shellfish consommé flamed with brandy, finished with coriander croutons

Starters

Grilled polenta cakes with a cherry tomato and Gorgonzola salad

Roast breast of pigeon served with a seasonal berry salad

Wild mushroom tortellini with white truffle oil & fresh tarragon

Confit lamb served warm with aubergine puree & oregano crostini

Seasonal shellfish (mussels or clams) steamed with
Coriander & tomato sauce

Warm figs filled with Serrano ham and Manchego cheese.
Drizzled with tomato essence (Available as vegetarian option)

Crab, Gruyere and wholegrain mustard ravioli with tomato bisque

Cold smoked salmon served with avruga caviar, whole grain toast
& Vodka crème fraiche

Main courses

Pan fried Barbary duck breast served with butternut squash puree,
Seasonal beans & cassis jus

Pan-fried seasonal shellfish (normally scallops or lobster), served with
Mashed potatoes, seasonal peas, shallots & creamy watercress sauce

Saddle of venison, roast with a black pepper crust.
Served with Lyonnais potatoes, red cabbage braised with pancetta
& Gravy of its own juices

Seasonal vegetarian dish

Grilled loin of tuna with a coriander & chilli crust. Served with roast new potatoes, sweet-
corn fritters & sour cream

Whole roast Poussin. Served with rosemary & lemon forcemeat,
New potatoes, almond glazed broccoli garlic scented gravy

Paupiettes of sole stuffed with tiger prawns served on black pepper mash
With wilted spinach & Beurre Blanc

Pan-fried butternut squash glazed with ginger chilli syrup. Served with Red chard, toasted
pine nuts, cherry tomatoes & smoked cheddar

Pan roasted Tournedo of Scotch beef with an English mustard crust.
Served with horseradish mash, seasonal mushrooms and red wine jus

Sweets, puddings and desserts

Seasonal pear poached in saffron syrup served with cardamom cream
& Star anise pastry crisps

Warm mint chocolate soup with floating seasonal berries &
Warm donuts

Platter of European cheeses with seasonal accompaniments,
Celery sticks & oatcakes

Scented pannacotta with seasonal berry coulis & vanilla tuille wafers

Individual caramelised apple tart with cinnamon mascarpone

Iced bairies parfait served on Dark chocolate sponge fingers
With espresso syrup

Layered duo of white and dark chocolate tortes
Drizzled with pistachio cream

Char grilled pineapple with golden rum caramel & coconut ice cream

4 course banquette £24.95 (minimum party of 8)

We will happily compose and price a flight of wines to compliment your meal selection.

If you require any additional menu items such as celebratory cake, speciality food or beverages, or anything else our food & beverage will be more than happy to try meet your needs.