

# BORDERS

## SET MENU

3 COURSES **£23.00**      2 COURSES **£18.00**

SMOOTH CHICKEN LIVER PATE served with toasted brioche and red onion relish

DEEP FRIED CALAMARI RINGS dusted with paprika & rice flour, served with Tartare sauce (GF)

HALF A GALIA MELON filled with melon balls & soft fruits (V VG GF DF)

ASSORTED MUSHROOMS sautéed with olive oil, garlic, parsley & tomato,  
served with grilled polenta (V VG GF DF)

PEA & MINT SOUP (V VG GF DF)

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CASSOLETTE OF POACHED SALMON on a bed of spinach with a gratinated cheesy Mornay sauce, (GF)  
Served with fresh vegetables & potatoes

BREAST OF CHICKEN in a cream & white wine sauce with smoked crispy pancetta & sliced mushrooms (GF)  
Served with fresh vegetables & potatoes

BEEF MEXICAINE strips of beef fillet cooked with tomato, white wine, garlic, onions, chilli, green & red peppers  
Served with savoury rice (DF GF)

SLICED ROAST LOIN OF LAMB in a Rich red wine & rosemary sauce (GF)  
Served with fresh vegetables & potatoes

PROVENCAL RISOTTO tomato Risotto with spicy ratatouille, served with grilled Polenta wedges (V VG GF DF)

SPAGHETTI OLIO AGLIO with olive oil, garlic, parsley, cherry tomatoes, olives, capers & chilli pepper (V VG DF)

### SUNDAY ROAST;

PRIME ROAST BEEF WITH YORKSHIRE PUDDING & GRAVY  
Served with Roast Potatoes & vegetables of the day

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CRÈME BRULEE with caramelised sugar topping (V GF)

LEMON CURD SPONGE PUDDING served with custard (V GF)

RASPBERRY & VANILLA POACHED PEAR served with mixed berries (V VG GF DF)

CHOCOLATE & CHERRY TORTE chocolate mousse on a chocolate sponge base with marinated  
black cherries in cherry & kirsch syrup (GF)

MERINGUE NEST filled with soft fruits, whipped cream & vanilla ice cream on a crème Anglaise sauce  
drizzled with mango & blackcurrant sauces (V GF)

SUMMER PUDDING sponge soaked in a berry sauce, with mixed berries & Chantilly cream (V GF)

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TEA OR FILTER COFFEE **3.00**

With Petit Fours

Whilst every care is taken we cannot guarantee that any dishes are free of nut traces.

**V = Vegetarian    VG = Vegan    GF = Gluten free    DF = Dairy Free**

**If you mix dishes from the a la carte menu with the Set menu there will be a surcharge of;  
£4.00 for Starters    £8.00 for Main courses    £1.50 for Cheese**

**Tables of Ten or more in number will have to pre-order no later than 3 days before their booking.**

Menu changes from time to time so please check for current menu before ordering.

LAST ORDERS FOR THE KITCHEN;    Tues, Wed & Thurs 9.30 p.m.    Friday 10 pm    Saturday 10.30 p.m.    Sunday 9 p.m.

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