

Borders Set Menu

3 COURSES **£24.00** 2 COURSES **£18.50**

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)

ITALIAN SALAD rocket, fine leaves, cherry tomatoes, mozzarella, olives & capers,
with balsamic & olive oil dressing (V GF)

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

CARROT & CORIANDER SOUP (V VG GF DF)

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 in a spicy tomato & white wine sauce with garlic, onions, chilli, green & red peppers
Served with savoury rice (DF GF)

ESCALOPE OF PORK topped with Parma ham & Gruyere cheese, on a light tomato sauce (GF)
Served with fresh vegetables & potatoes

PROVENÇAL 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

CRÈME BRULÉE with caramelised sugar topping (V GF)

GOLDEN SYRUP & SULTANA 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)

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

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

TEA OR FILTER COFFEE 3.00

With Petit Fours

If you have any allergies or special dietary needs, please ask to speak to a Manager about them.

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.

www.bordersrestaurant.co.uk info@bordersrestaurant.co.uk