

Sandhill House

Example of Dinner Menus available for small groups by prior arrangement

Appetizers

Trio of Melon with Orange & Passion Fruit Syrup and Crème Fraiche Sorbet

Chilled Roulade of Smoked, Cured and Fresh Salmon served with a Pear and Orange Salad with a Citrus Dressing & Dill Vinaigrette

Baked Goats Cheese with a Salad of Grapes, Apples, Celery and Carmelised Walnuts and Port Wine Reduction

Mini Quiche

Possible vegetarian option - but best made with good Ayrshire bacon and Scottish cheddar

Entrees

Roast Leg of Lamb stuffed with herb and apricot stuffing served with a redcurrant sauce

Baked Salmon with Parmesan and Parsley Crust

Harley Duck Breast served with Toasted Flaked Almonds and fresh Mango

Vegetarian options - please advise

Desserts

Homemade Profiteroles served with a creamy hot chocolate sauce and thick fresh cream

Homemade Sticky Toffee Pudding served with fresh cream

Fresh Fruit Salad

... to finish

a good Scottish cheeseboard with oatcakes

Beverages

Tea/Coffee served with Homemade Tablet