

Dinner Menu

October 2020

Please select either two courses for £20.00 or three courses for £28 per person

Roasted Beetroot and Butternut Salad with Feta

or

Mackerel Pate with Oatmeal Biscuits

or

Sweet Potato & Lentil Dhal Soup

Featherblade of Scotch Beef in Coffee & Red Wine

or

Chicken Leek & Bacon Pie

or

Pinenut & Wholemeal Crusted Baked Salmon with a dill Sauce

or

Roasted Vegetable Lasagne with Side Salad

Seasonal Vegetables

Dark Chocolate Sponge with a White Chocolate Custard

or

Bakewell Tart with custard or Ice Cream

or

Cheesecake served with a Berry Coulis

Tea or Coffee will be served after the meal. We do not have an alcohol license so therefore we invite you to bring your own, there is no corkage charge.

If you have any food allergies we ask that you notify us prior to arrival, we wish to inform you that nuts are used in food preparation at Lowther House.