



TILLMOUTH PARK COUNTRY HOUSE HOTEL
BREAKFAST MENU

From the Breakfast Buffet Table

Chilled Orange, Cranberry, or Grapefruit Juice
Chilled Fresh Fruit Salad
Natural Yoghurt
Assorted Cereals
Stewed Apricots
Banana Crunch
Compote of Prunes
Grapefruit Segments
Scottish Porridge Oats

FISH AND GRILLS

Grilled Eyemouth Kippers
Smoked Haddock with Poached Egg
Bacon, Reiver Sausage, Black Pudding,
Mushrooms and Tomatoes
Poached, Boiled, Fried or Scrambled Oxenrig Eggs
Cold Ham and Tomatoes

FRESH BAKERY

Brown and White Toast
Hot Crusty Rolls
Croissants
Marmalade, Chain Bridge Honey, Jam, Marmite
Freshly Brewed Teas or Coffee
Hot Milk, Cold Milk or Fresh Cream





Sample Summer Dinner Menu

Garlic and Lemongrass Marinated Tiger Prawns,
Baby Gem Lettuce and Soured Cream

Cauliflower and Chorizo Soup

Asparagus and Air Dried Ham with Roquefort



Pan-fried Hake, Garlic Risotto, Asparagus, Rustic Ratatouille

Pan Fried Duck Breast, Caramelised Apples, Mashed Potatoes,
Braised Red Cabbage and Sugar Snap Peas

Char-grilled New Season Lamb Cutlets, Minted New Potatoes
served with a Dressed Salad



Baileys Crème Brûlée with Shortbread

Crepes with Fresh Strawberries, Whipped Cream
and White Chocolate Sauce

Chocolate Brownie with Mascarpone



Coffee with Petit Fours

£35.00 including VAT