

Please choose a set menu from the selection below
You are not restricted to this menu so please ask for alternatives if you have a particular dish in mind that is not shown below.

Soups

- Cream of wild and field mushroom soup with cinnamon foam
- Lightly curried parsnip and apple soup
- Cream of broad bean soup with creamed oyster mushrooms
- Cream of roast plum tomato soup with basil pesto (optional)
- Leek and potato broth with truffle oil
- Chilled melon and yoghurt soup with minted fruits

Starters

- Galia melon with Parma ham and soya dressing
- Chicken liver paté with a tomato jam and warm brioche
- Terrine of goats cheese and potato with onion marmalade
- Platter of Loch Fyne smoked salmon with lemon
- Salmon and spring onion potato cake with cucumber salad and tartar sauce
- Seafood Cocktail served with crisp lettuce and cocktail sauce
- Terrine of ham shank with peas pudding and mustard dressing
- Grilled Lanarkshire Sausage with new potato mash and onion gravy

Prices

Option 1

Soup + main course + dessert £29.50*

Option 2

Starter + main course + dessert £32.50*

Option 3

Soup + starter + main course + dessert £36.00

10% discount on menu prices Sunday to Thursday inclusive

* Add an extra choice per course for just £9.50 per person

Children's Menu Options

under 8's main + Dessert + Soft Drink £9.95

8-14 years reduced portions from main menu + soft drink £14.95

Main Courses

- Roast Sirloin of Scottish beef with Yorkshire pudding (supplement £3.50)
- Roast Rib-eye of beef with Yorkshire pudding
- Roast duck breast with parsnip mash and cherry jus
- Roast fillet of beef Wellington style (supplement £5.50)
- Fillet of halibut crusted with salmon and potato with a lobster sauce (supplement £2.50)
- Pot roast breast of maize fed chicken with wild mushroom, smoked bacon and spinach potato (supplement £1.50)
- Slow roast chicken breast with sage and onion boulangère potato
- Braised shoulder of lamb with parsley and lemon crumb (optional)
- Roast rump of lamb with creamed potato and tomato and rosemary compote
- Roast loin of pork served with a cider and mustard jus
- Baked asparagus, crispy poached egg and tomato tart
- All main courses are served with seasonal vegetables

Desserts

- Pear tart with vanilla and Calvados ice cream
- Crème brûlée of your choice
- Chocolate and raspberry cheesecake with poppy seed tuille
- Apple strudel with vanilla ice cream
- Sticky toffee pudding with caramel sauce
- Sable of strawberries
- Honey roast pear with chocolate sauce and cinder toffee ice cream
- Bread and butter pudding with sauce Anglaise and banana ice cream
- Selection of Scottish cheeses
- Tea or Coffee served with traditional Tinto House Scottish tablet



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HOUSE

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