

Lauders Menu

Lauders a la carte menu is available every day for lunch and dinner.

Lauders also offers a daily Table d'hote Menu ,
3 samples of the table d'hote are attached here.

Lauders A La Carte

Appetisers

Chilli & Ginger Cream Prawns <i>melba toast and herb oil</i>	£6.75
Fresh Melon & Forest Berries V ♥ © <i>honey roasted fig cinnamon yoghurt</i>	£4.75
Homemade Wild Mushroom & Tarragon Ravioli V ♥ <i>rich tomato sauce</i>	£4.25
Smoked Salmon © <i>with a compote of pickled cucumber, capers and dill</i>	£5.25
Table d'Hote Appetiser N	£3.50

Mains

Roast Saddle of Highland Venison Cooked Medium <i>spinach rosti and port wine jus</i>	£14.50
Seared Halibut <i>braised fennel and lemongrass butter sauce</i>	£14.50
Char Grilled Scottish Steak <i>balsamic tomatoes and fries</i>	
Sirloin Steak 10oz (283g)	£15.95
Fillet Steak 8oz (227g)	£18.95
Vegetarian Open Lasagne V ♥ <i>fresh basil leaves and parmesan shavings</i>	£10.50
Table d'Hote Main N	£10.00

Desserts

Coconut & Raspberry Cheesecake N <i>caramel shatter topping</i>	£4.25
Traditional Platter of British Cheese N <i>homemade fruit chutney and oatcakes</i>	£6.00
Sticky Toffee Pudding N <i>butterscotch sauce and fresh forest berries</i>	£3.25
Mixed Fruit Kebabs <i>warm chocolate ganache and baileys liqueur</i>	£5.50
Table d'Hote Dessert N	£3.50

V Suitable For Vegetarian **♥** Healthy Option **©** Coeliac Friendly **N** May Contain Nuts

Table d'Hote

2 Courses £13.50

3 Courses £17.00

Chef's Soup of the Day **V**

Baked Portobello Mushroom **V**
filled with cream cheese & chives

Chef's Daily Choice **N**

Peppered Beef Carpaccio **V** **C**
with seasonal leaves and a mustard & shallot dressing

Chicken Breast stuffed with Mushroom Mousse **C**
green beans and red wine jus

Pan Fried Hake Fillet **C**
sauté spinach and garlic and parsley butter

Chef's Daily Choice **N**
panache of market vegetables and potatoes

Vegetable Stir Fry **V** **V**
with egg noodles, pak choi and sesame seeds

Pork Escalopes **C**
mashed potato and coarse grain mustard cream

Chef's Selection of Ice Cream
with warm chocolate sauce

Duo of Iced Parfait
with raspberry coulis

Chef's Daily Choice **N**

Rhubarb & Pear Crumble
with sauce anglaise

Table d'Hote

2 Courses £13.50

3 Courses £17.00

Chef's Soup of the Day **V**

Smoked Chicken & Pear Salad **©**
with blue cheese dressing

Chef's Daily Choice **N**

Baked Mushrooms En Cocotte **V ©**
with four cheese sauce

Fillets of Sole stuffed with Salmon Mousse **©**
Sauté spinach and tomato butter

Braised Daube of Scottish Beef **©**
with roasted shallot jus and mustard mash

Chef's Daily Choice **N**
panache of market vegetables and potatoes

Pan Fried Breaded Turkey Escalope
potato fondant and apricot red wine jus

Aubergine, Celeriac & Pepper Galette **V ♥ ©**
goats cheese and basil with spicy tomato sauce

Apple & Cinnamon Strudel
with crème fraiche

Chef's Selection of Ice Cream
with warm butterscotch sauce

Chef's Daily Choice **N**

Citrus Tart
with lemon jam and raspberry sorbet

Table d'Hote

2 Courses £13.50

3 Courses £17.00

Chef's Soup of the Day **V**

Salmon & Spring Onion Thai Style Fishcakes
with sweet chilli dressing

Chef's Daily Choice **N**

Coarse Chicken Liver Pate
with cumberland sauce and oatcakes

Assiette of Seafood **♥** **©**

with seasonal greens and rose petal harissa

Chicken Breast stuffed with Haggis
sauté potatoes and whisky café au lait

Chef's Daily Choice **N**

panache of market vegetables and potatoes

Braised Shoulder of Border Lamb **♥** **©**

natural juices and roasted root vegetables

Vegetable Filo Parcel **V** **♥**

with black beans and hoi sin dressing

Chef's Selection of Ice Cream

with warm toffee sauce

Strawberry & Basil Parfait **N**

with pistachio praline crust

Chef's Daily Choice

Treacle Tart

with fresh berries and clotted cream

Side Orders and Salads

Panache of Vegetables & Potatoes V ©	£2.25
Steak Sauces - <i>Peppercorn, Red Wine or Garlic Butter</i>	£2.25
Skinny Fries V	£2.25
Boiled Baby Potatoes V ©	£2.25
Mashed Potato V ©	£2.25
Mixed House Salad with Dressing V © ♥	£2.25
Rocket & Parmesan Salad with Balsamic Reduction V © ♥	£2.25

Coffee and Tea

Coffee and Mints	£1.65
Pot of Tea and Mints	£1.45
Liqueur Coffee and Mints <i>Your Choice of Liqueur, Filter Coffee and Fresh Cream</i>	£3.00
Cappuccino and Mints	£1.75
Espresso and Mints	£1.40

We use Fairtrade Tea and Coffee