



**GRETNA HALL**

**HISTORIC MARRIAGE HOUSE**

## **STARTER**

**Homemade Soup of the Day (V)**

**Gretna Hall's Prawn Cocktail**  
with brown bread and butter

**Deep Fried Breaded Brie**  
with a port and redcurrant sauce

**Chicken Liver Pâté**  
with red onion marmalade and oatcakes

## **MAIN COURSE**

**Supreme of Chicken**  
herb mash with seasonal vegetables and a white wine sauce

**Baked Fillet of Salmon**  
crushed new potatoes, tenderstem broccoli, carrots  
and a lemon butter sauce

**Gretna Hall's Steak Pie**  
mashed potato, roasted root vegetables and a rich red wine jus

**Wild Mushroom Risotto (V)**  
with rocket and parmesan shavings

## **DESSERT**

**Sticky Toffee Pudding**

**Eton Mess**

**Apple Crumble Tart with Vanilla Ice Cream**

**Chocolate and Orange Tart (V)**

**Allergens & Intolerances** Our kitchens handle numerous ingredients and allergens and whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free. If you have a food allergy, intolerance, or coeliac disease - please speak to the staff about the ingredients in your food and drink before you order.

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