

Whenever possible we aim to provide home-grown and locally sourced produce.

Meals are homemade, freshly prepared and cooked to order, using high quality ingredients.

We use our own fruit, herbs and vegetables when available.

If you have any special dietary requirements, please do not hesitate to let us know.

N.B. We are not licensed to sell alcohol, but guests are very welcome to provide their own refreshments- no corkage charged.

Dinner: Three courses plus tea/coffee :£25.00

Byreburnfoot – Sample Dinner Menu 2011

Starters

Homemade Carrot & Coriander Soup

Smoked Mackerel Pate

Mains

Rich Beef Casserole

Baked salmon Fillet with a Herby Crust

Stuffed Chicken Breast with Black Pudding & Bacon

All Served with Chips/Potatoes and Seasonal Vegetables

Desserts

Homegrown Apple Sponge

Sticky Toffee Pudding

Selection of Cheeses with Homemade Oatcakes

Freshly brewed ground Coffee or Tea to follow