



DUMFRIES ARMS HOTEL

PRIVATE DINING MENU

2 COURSES FOR 20 | 3 COURSES FOR 25

STARTER

HOME-MADE SOUP OF THE DAY  
TOASTED BREAD ROLL

CLASSIC PRAWN MARIE ROSE COCKTAIL  
CRISP ICEBERG LETTUCE, BEEF TOMATO

CHICKEN LIVER PATE  
APPLE CHUTNEY, TOASTED CIABATTA, CRISP SALAD

(GF)(V) GRILLED GOATS CHEESE & SUN BLUSHED TOMATO CROSTINI  
CIDER VINAIGRETTE, CRISP SALAD

SPICED HAGGIS PAKORA  
TANDOORI DIP, CRUNCHY SALAD

MAIN

D.A. STEAK & ALE PIE  
PUFF PASTRY, CREAMY MASHED POTATO AND MARKET VEGETABLES OF THE DAY

CLASSIC BATTERED HADDOCK  
HAND CUT CHIPS, MINTED PEAS, CHUNKY TARTARE

STUFFED BALMORAL CHICKEN BREAST  
CREAMY MASHED POTATO AND MARKET VEGETABLES OF THE DAY

OVEN BAKED BEEF LASAGNE  
TOASTED GARLIC BREAD, FRIES AND SIDE SALAD

7OZ RIBEYE STEAK  
SERVED WITH FRIES, ONION RINGS, PORTOBELLO GARLIC MUSHROOM,  
PROVENCAL TOMATO AND A PEPPERCORN SAUCE (5 SUPPLEMENT)

DESSERT

STICKY TOFFEE PUDDING  
TOFFEE SAUCE AND VANILLA ICE CREAM

HOT CHOCOLATE FUDGE CAKE  
VANILLA ICE CREAM

TRIPLE CHOCOLATE SUNDAE  
CHOCOLATE ICE CREAM, CHOCOLATE SAUCE, MILK CHOCOLATE AND CREAM

LAYERED LEMON AND LIME DELICE  
RASPBERRY SORBET

(GF) APPLE AND PLUM TART  
VANILLA ICE CREAM

ALL DISHES MARKED (GF) AND (V) ARE AVAILABLE TO BE MADE GLUTEN FREE OR VEGETARIAN ON REQUEST.



[WWW.DUMFRIESARMS.CO.UK](http://WWW.DUMFRIESARMS.CO.UK)