



Peebles Hydro

Starters

Choose one starter for your guests

Haggis, bashed neeps & tatties

Arran mustard, heritage carrot crisp

Chicken liver parfait

Crisp sourdough, fruit chutney

Treacle roast Shetland salmon

Potato & radish salad

Pressed ham hock

Pickled vegetables, beetroot piccalilli

Duck & red onion marmalade terrine (£2 supplement)

Toasted sourdough

Hydro 1881 Gin smoked Scottish salmon (£2 supplement)

Lemon, cucumber, shallots, lime gel

Cullen Skink (£2 supplement)

Smoked haddock, leek & potato soup, warm crusty rolls

Vegetarian Starters

Vegetarian Haggis (vegan)

Bashed neeps & tatties, veggie gravy, heritage carrot crisp

Seasonal melon (vegan)

Pineapple salsa, berry coulis

Warm sundried tomato & goat's cheese tart

Black olive tapenade, dressed pea shoots

Roasted pear

Crumbled blue murder cheese, rocket salad, toasted walnut dressing

Heirloom tomato

Mozzarella, pumpkin seed & rocket pesto



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Soups & Sorbets

Soup £5 supplement | Sorbet £4 supplement

Soups

Roast butternut squash, chilli & coconut (vegan)

Roast vine tomato & basil (vegan)

Green split pea & mint (vegan)

Carrot & coriander (vegan)

Creamed cauliflower & garlic (veg)

Creamed parsnip & roast pear (veg)

Leek & potato (veg)

Sorbets

Blood orange

Champagne

Mango

Lime raspberry



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Main Course

Choose one main for your guests

Roast Scottish chicken breast

Chargrilled vegetables, parmentier potatoes, tomato & garden herb coulis

Scottish chicken breast stuffed with Stornoway black pudding

Clapshot, skirlie tomato, peppercorn sauce

Roast pork loin

Sautéed savoy cabbage, carrot puree, braised fondant potato, cider soaked prune jus

Scottish beef blade slow cooked with 'Hydro Badger Ale'

Wholegrain mustard mash, roast roots

Braised lamb leg

Roast roots, crushed celeriac mash, pearl onion & garden mint gravy

Garden herb crusted cod loin

Lemon mash, seasonal greens, tomato & chive butter sauce

Shetland salmon fillet (£3 supplement)

Stewed leeks, heritage carrot, pomme Anna, tarragon cream

Roast Scotch beef striploin (£3 supplement)

Seasonal roots, roast potatoes, red wine jus

Steamed halibut fillet (£6 supplement)

Shellfish mash, charred baby leeks, mussel & saffron sauce

Scottish beef fillet (£6 supplement)

chicken liver croute, baby vegetables, dauphinoise potato, truffle jus

Vegetarian Mains

Pumpkin ravioli (vegan)

Roast vine tomato, rocket & roast pumpkin seed pesto

Red lentil & chickpea dhal (vegan)

Steamed cardamom rice, grilled chapatti bread

Roast heritage carrot & Orkney cheddar tart

Seasonal greens, purple carrot crisps

Chargrilled sweet pepper

Warm spiced Freekah wheat, almond crusted croquette potato



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Desserts

Choose one dessert for your guests

Baked vanilla cheesecake

Passionfruit slice

Kiwi salsa

White chocolate & berry mousse

Berry compote

Dark chocolate & hazelnut pave

Profiteroles filled with whisky cream

Dark chocolate sauce

Cranachan

Fresh raspberries

Coconut & chocolate tart

Stewed mandarins

Sticky toffee pudding (£2 supplement)

Vanilla ice cream

Selected Scottish cheese (£2 supplement)

Grapes, fig jelly, Carrs water crackers