



37th Scottish National Riley Weekend

Beamish Hall Hotel

Gala Dinner Wed 12th May 2027

Menu

Key to abbreviations:	V	-	Vegetarian			
	Ve	-	Vegan			
	Gf	-	Gluten Free :	Gfi	-	Can be made Gf
	Df	-	Dairy Free :	Dfi	-	Can be made Df

Booking Form Abbreviation

Starters

Chicken & Smoked Ham Terrine (Dfi, Gfi)

Terrine

Real ale & onion chutney, toasted rye bread

Prawn Cocktail Salad (Dfi, Gfi)

Prawns

Crispy iceberg. Atlantic prawns bound in a homemade Marie Rose sauce, topped with chives

Baked Red Pepper & Heritage Tomato Soup (V, Ve, GF, DF)

Soup

Mains

8hr slow roasted daube of beef (Dfi, Gfi)

Beef

Wholegrain mustard mash, seasonal vegetables and a thyme & garlic jus

Butternut squash, spinach and kale wellington (V, Ve, Gfi, Dfi,)

Wellington

Served with seasonal vegetables and potatoes

Oven baked salmon fillet (Gfi)

Salmon

Romanesco, Saffron braised fondant, white wine & garlic cream

Pan-fried chicken supreme (Gfi, Dfi)

Chicken

Truffle infused mashed potato, steamed greens and a merlot jus

Desserts

Homemade sticky toffee pudding (V, Vei, Dfi)

Toffee

Served with butterscotch sauce

Chocolate orange tart (V, Ve, GF, DF)

Tart

Served with fresh berries and raspberry dust

Mixed berry cheesecake (V)

Cheesecake

Served with Chantilly cream & blueberry dust