

Sample Menu

PRIVATE CHEF AT TILLBRIDGE HALL

From hearty breakfasts to formal dinners, guests at Tillbridge Hall can enjoy a variety of flexible catering options, all beautifully prepared by their own private executive chef. A wonderful way to make your experience extra special.



BIG HOUSE EXPERIENCE



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TILLBRIDGE HALL

See below for a sample of the type of menu that can be provided at Tillbridge Hall. Other options are available, including party food and buffets.

PRE-DINNER DRINKS AND CANAPÉS

Crispy Garlic Tiger Bread Rounds with Craister Kipper Mousse, Eyemouth Crab, and Port & Venison Pâté

Drinks of your choice including Pinot Grigio produced by Phil & Tom, and a selection of white wines selected by Craig Marshall

STARTER

Wild Northumberland Wood Pigeon with Blackberry Sauce
or

Chef's Prepared Venison Black Pudding with Locally Landed King Scallops
Accompanied by white wine selected by Craig Marshall

MAIN COURSE

Local Venison & Belted Galloway Beef, Braised Amarone Cobbler & Baked
Doddington Cheese Cuddie Cave Suet Dumplings, served with Roasted
Vegetables and Black Butter Mash

or

Pan-Seared Eyemouth Landed Cod Loin with White Wine and Tarragon Sauce,
served with Wilted Spinach, Samphire, and Roasted Vegetables
Accompanied by a glass of Northumbrian Amarone produced by Phil & Tom and
a selection of red wines selected by Craig Marshall

PUDDING

Pear and Apple Cheese Crumble with Tipsy Rum and Raisin Ice Cream
Accompanied by a glass of Phil & Tom's Northumbrian Sauterne
Selection of Local Cheeses with Chutney and Crackers

AFTER DINNER

A fine selection of after-dinner drinks

This sample menu has been provided by the owners of Tillbridge Hall. When you book, we will put you in touch with them to talk through the menu options with their private chef and ensure that you are completely happy with the menu options before you book with them. For notes regarding Private Chefs which are specific to each property, please refer to our House Terms prior to booking.

