



GRETNA HALL

HISTORIC MARRIAGE HOUSE

Tea Time Menu

2 Courses - £19.50 3 Courses - £23

served Monday - Saturday, from 4pm to 6pm, menus is subject to change

Starters

Shredded Beef Yorkie

mini Yorkshire pudding filled with shredded beef

Homemade Nachos (V)

with jalapeños, salsa, guacamole, sour cream and melted cheese

Crispy Halloumi (V)

with a sweet chilli sauce

Korean Chicken or Quorn (VG, NGCI*)

crispy fried chicken, quorn pieces, chilli, and sesame seeds

Haggis Bon Bons

served with a peppercorn sauce

Mains

Gretna Hall Homemade Lasagne

served with a fresh house salad & garlic bread

Oriental Bento Box

crispy fried chicken, katsu sauce, rice, spring roll and prawn crackers

Fish & Chips (NGCI*, NDCI*)

served with chunky chips, mushy peas, home-made tartare sauce and a lemon wedge

Gretna Hall Vegan Burger (V, VG, NGCI*)

with vegan mayonnaise, lettuce, tomato, red onion, and gherkin. Served with chunky chips, vegan coleslaw, and burger relish

Gammon Steak (NGCI*)

served with chips, peas and fried egg

Desserts

Cheesecake of the Day

with fruit coulis and seasonal fruits

Selection of Ice Creams (NGCI*, NDCI*)

Fresh Fruit Salad (VG, NGCI*)

served with ice cream or cream

Toffee, Popcorn and Brownie Sundae

whipped cream, brownie, toffee popcorn with chocolate ice cream and chocolate sauce

Sticky Toffee Pudding (VG, NGCI*)

served with butterscotch sauce and ice cream

Allergens & Intolerances

V - Vegetarian [Upon Request](#) VG - Vegan [Upon Request](#)

NGCI* - Non Gluten Containing Ingredients [Upon Request](#) NDCI* - Non Dairy Containing Ingredients [Upon Request](#)

Our kitchens handle numerous ingredients and allergens and whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free.

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.