

Dinner Menu - February 2018

Starters

Melon and Grape Cocktail £6.25

Southern Fried Chicken Chunks with Garlic Mayo £6.50

Hot Smoked Salmon Salad with Carrot Relish Dressing £6.95

Breaded Mushrooms Stuffed with Cream Cheese £5.95

North Atlantic Prawn Platter £6.50

French Onion Soup with Cheese Crouton £3.50

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Mains

Salmon with a Peach and Tarragon Sauce £11.25

Chorizo and Chicken Pasta Bake with Garlic Bread £11.50

Pan Seared Duck Breast with a Chilli Marmalade Sauce £11.95

Roast Turkey with a Creamy Cranberry Sauce £11.50

Vegetable Enchilladas £10.95

Supreme of Chicken Maryland with Bacon, Sausage, Onion Ring, Pineapple and Sweetcorn £11.75

West End Butcher Sirloin Steak £15.95
(Served with a Diane Sauce or Peppercorn Sauce - extra £2.95)

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Desserts 6.50

Pear Charlotte: sponge with mousse and pears

Pear and Pomegranate Crumble With Custard

Sticky Toffee Pudding Sundae

Apple and Sultana Crepe with Maple Syrup and either chocolate or Raspberry Ice Cream or both !!

Selection of Cheese and Biscuits

Why not try a wee dram of Scottish Liqueur with your Cheese – Raspberry Vodka, Bramble Whisky, Rhubarb Rum £2.50

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Coffee with Home Made Fudge £2.20

Wines £16.50

1. Chardonnay - Australia

Rich, creamy and smooth with lots of ripe tropical fruit and creamy finish

2. Pinot Grigio - Italy

Refreshing, light and crisp – a lively white wine

3. Sauvignon Blanc - Chile

Stylish, dry and crisp with classic gooseberry aromas and concentrated citrus fruit.

4. Rose - California

Juicy and refreshing – lots of ripe, fresh red fruits, followed by a touch of sweetness

5. Shiraz - Australia

Sumptuous and big – packed full of blackberry fruits – smooth and juicy

6. Cabernet Sauvignon - Australia

Delicious and warm with a blackcurrant nose and ripe fruit

7. Merlot - France

Voluptuous, soft and lingering. Rich in colour, juicy fruit flavours with a soft supple finish