

Dinner Menu - July 2014

Starters

Summer Melon with Pineapple Sorbet
£5.75

Skewer of Chicken, Stuffed Mushrooms,
Pepper with a Chilli Dip £6.50

Prawn Coconut Thai Curry and Prawn
Crackers £6.25

Avocado and Bacon Caesar Salad £5.95

North Atlantic Prawn Platter with Marie
Rose Sauce £6.50

Broccoli and Smoked Applewood Soup
£3.50

+ + +

Mains

Good Old Battered Haddock with Lemon
Mayonnaise £10.95

Fillet of Seabass on a Bed of Creamy
Leeks £11.50

Supreme of Chicken with a Creamy Grape
Sauce £10.95

Duck Breast with a Chilli Orange Sauce
£11.50

Vegetable Enchilladas £9.95

Supreme of Chicken Maryland with Bacon,
Sausage, Onion Ring, Pineapple and
Sweetcorn £11.25

West End Butcher Sirloin Steak £15.95
(Served with a Wholegrain Mustard Sauce
or Pepper Sauce - extra £2.95)

+ + +

Desserts 6.25

Appleberry Cheesecake

Crunchy Kit Kat Chocolate Mousse

Strawberry Heaven – Meringue, Ice
Cream, Coulis and Cream

Jam Roly Poly with Custard

Banana and Toffee Sauce Sundae

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

+ + +

Coffee with Home Made Fudge £2.15

Wines £15.50

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