

Dinner Menu - March 2020
The days are getting longer:
ready for the clock change ! !

Starters

Melon Cocktail with a Duo of Melon:
Honeydew and Gallia £6.25

Tempura Battered Skewered Prawns
£6.95

Breaded Brie and Mozzarella Sticks with a
Garlic Mayo £6.50

Spicy Beef Caesar Salad £6.75

North Atlantic Prawn Platter £6.95

Traditional Lentil Soup and Bread Roll
£3.75

+ + +

Mains

Salmon with a Refreshing Lime and
Coriander Jus £11.75

Home Baked Crofters Pie : Haggis Mince
and Peas topped with Mashed Potatoes
£11.25

Supreme of Chicken with a coconut cream
and Thai Sauce with Rice £11.75

Mediterranean Vegetable Wellington on a
bed of Mornay Sauce £10.50

Duck Breast with a Sticky Cherry Sauce

Supreme of Chicken Maryland with Bacon,
Sausage, Onion Ring, Pineapple and
Sweetcorn £11.95

West End Butcher Sirloin Steak £16.95
(Served with a Diane Sauce or
Peppercorn Sauce - extra £2.95)

+ + +

Desserts £6.95

Chocolate Cheesecake

Lemon Meringue Pie

Good Old Sticky Toffee Pudding

Banana Waffle Sundae

Brandysnap Basket with Berries

Selection of Cheese and Biscuits

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

+ + +

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