

Dinner Menu - May 2018

Starters

Melon and Kiwi and Raspberry Cocktail
£6.25

Smoked Haddock Cheese and Chive
Croquettes with a thoughtie of Mornay
Sauce £6.95

Chicken and Apricot Caesar Salad £6.50

Mozarella Sticks with Salsa £5.95

North Atlantic Prawn Platter £6.50

Cream of Cauliflower Soup topped with
Applewood Cheese £3.50

+ + +

Mains

Fillet of Salmon Teriyaki £11.95

Supreme of Chicken with a Creamy Leek
and Bacon Sauce £11.50

Smoked Duck Breast with a Sticky Cherry
Sauce £11.95

Fillet of Pork Hongroise – Creamy Paprika
and Mushroom Sauce £11.50

Camembert and Fig Tart £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)

+ + +

Desserts 6.50

Trio of Ice Creams – Minty Aero,
Chocolate and Vanilla

Passion Fruit Tart

Baileys Mousse topped with a Baby Dough
Ring

Chocolate Fudge Cheesecake

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