

Dinner Menu - November 2017

Starters

- Melon and Mango Cocktail £6.25
- Three Cheese Bon Bons with Salsa £6.50
- Smoked Haddock and Salmon Fishcake with Melting Middle of Cheese £6.75
- Egg, Bacon and Black Pudding Caesar Salad £6.75
- North Atlantic Prawn Platter £6.50
- Parsnip and Apple Soup £3.50

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Mains

- Sea Bass – Simply Grilled with Butter £11.95
- Pork Calypso - Strips of Pork with a Creamy Rum and Pineapple Sauce £11.75
- Supreme of Chicken coated with Doritos and Cheese with a Pepperoni Sauce £11.50
- Good Old Gammon Steak with a Fried Egg £11.25
- Cauliflower Roulade and Chickpea Chutney £9.95
- 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

- Ginger Rum and Raisin Pudding with Custard
- Salted Caramel Meringue Roulade
- Panettone + Chocolate Bread and Butter Pudding
- Peach Melba
- 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