

# Dinner Menu - WITH A NOD TO HALLOWEEN

## Starters

Melon Red Grape and Pear Cocktail £6.25

Cod, Prawn and Chorizo Croquettes with a drizzle of Mornay Sauce £6.95

Duo of Breaded Cheese : Mozzarella and Brie with Cranberry Sauce £6.50

Pepper filled with Mushroom Risotto £6.25

Bacon and Black Pudding Caesar Salad £6.75

North Atlantic Prawn Platter £6.95

Pumpkin Soup with Crispy Crouton £3.75

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## Mains

Pastry Case filled with Fish Pie Mix and topped with Mashed Potatoes £11.95

Supreme of Chicken with a Creamy Peach and Tarragon Sauce £11.50

Mediterranean Vegetable Pinwheel with a Tomato and Basil Sauce £10.95

Pork Stroganoff served with Rice £11.95

Venison Burger with Red Currant Jelly £10.95

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)

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## Desserts 6.95

Screaming Green Tea and Raspberry and Jasmine Cake

Good Old Sticky Toffee Pudding

Chocolate Orange Mousse

Apple Caramel Cheesecake

Trio of Ice Cream with Sprinkles and Chocolate Fudge Sauce

Selection of Cheese and Biscuits

Why not try a wee dram of Scottish Liqueur with your Cheese – Raspberry Vodka, Bramble Whisky, £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, lively, light and crisp

### 3. Sauvignon Blanc - Chile

Stylish, dry + 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