

Dinner Menu - February 2019

Starters

Melon Boat with an Orange Sail topped with a Maraschino Cherry £6.25

Seared Scallops with Tomato and Red Onion Salsa £7.25

Avocado and Bacon Caesar Salad £6.50

Breaded Mushrooms Stuffed with Cream Cheese £6.25

North Atlantic Prawn Platter £6.95

Curried Lentil Soup with Naan Bread £3.75

+ + +

Mains

Fillet of Salmon with a White Wine and Grape Sauce £11.50

Gammon Steak with Fried Egg, Pineapple or Both !! £11.25

Pan Seared Duck Breast with a Sticky Cherry Sauce £11.95

Chicken Supreme with a Creamy Peach and Tarragon Sauce and a Wee bit of Rice £11.75

A Pie - filled with Butternut Squash, Mixed Beans and Cheese on a Mornay Sauce £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)

+ + +

Desserts 6.95 - with a Chocolate Theme

Chocolate Fudge Cake

Traditional Crème Brulee

Chocolate Croissant Bread + Butter Pudding

Banoffee Cheesecake

Joe DeLucci's Gelato Duo of Ice Cream : Dark Chocolate and Honeycomb

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 £2.20

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