

*Dinner Menu - October 2018
With a Harvest Theme focusing on
Local Suppliers and a Mix of the
World !!!*

Starters

Melon , Red Grape and Kiwi Cocktail £6.25

Panko Chicken Strips with Sweet Thai Chilli
Sauce £6.95

Netherton Eggs and Tatties made into a
Spanish Omelette £6.50

Breaded Halloumi Sticks with Salsa £6.25

North Atlantic Prawn Platter £6.50

Cream of Leek (from Netherton) Soup 3.50

+ + +

Mains

Fillet of Haddock from Peterhead Fish
Company with Tomato and Thyme Sauce
£11.95

Supreme of Chicken with a Creamy
Mushroom Sauce £11.50

Slow Cooked Hickory Smoked Barbeque
Beef Brisket - with Netherton Farm New
Tatties £11.75

Shortcrust Pastry Pie – filled with Creamy
Chicken and Wild Mushrooms £11.25

Vegetarian Fajita Pasta with Black Beans
and Peppers £10.25

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

Rocky Road Chocolate Roulade Pudding –
served Warm

Caramelised Orange Cheesecake

Trio of Ice Creams: Raspberry Swirl,
Chocolate and Vanilla with Passionfruit
Drizzle

Toffee Apple Cookie Crumble Melt with
Custard

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