

NoseyParker's

PRE-THEATRE DINNER

Chef's Soup of the Day

Please ask your waitperson for today's choice

Smoked Duck Salad

Smoked breast of duck nestling on a watercress salad with toasted walnuts, baby beetroot and napped with a raspberry dressing

Trio of Garlic Bread (V)

Three generous wedges of grilled bloomer soaked in garlic butter topped with gruyère cheese and green olives, smoked cheddar and sun-blushed tomatoes, parmesan and basil

Fruit Kebab (V)

A skewer of fresh pineapple, galia melon and strawberries, drizzled with heather honey, accompanied with a mango and passion fruit sorbet and raspberry smoothie

Goujons of Plaice

Fresh goujons of plaice, coated in a herb breadcrumb, deep fried and served with lemon wedge and tartare sauce



Fillet of Pollock Tempura

Fillet of fresh Pollock coated with a light tempura batter, served with mushy peas, home-made tartare sauce and French fries

Braised Beef Stew

Prime pieces of beef, slowly braised with root vegetables and red wine, presented on a creamed mash potato

Peshwari Chicken

Strips of chicken bound in an aromatic sweet peshwari korma sauce, accompanied with a timbale of basmati and wild rice, mini poppadoms, chotta naan bread and pomegranate and mint raita

Cajun Spiral Salmon

Warm spiral of Scottish salmon coated in Cajun spices set on a crisp seasonal salad

Wild Mushroom Ravioli

Fresh wild mushroom ravioli gently simmered in a creamy sauce with chives and tomato concasse served with garlic bread wedges



Trio of Sorbet

Three generous scoops of tangy and refreshing fruit sorbets

Selection of Cheeses

An individual cheeseboard selection with crisp celery, grapes, apple, chutney and oatcakes

Nosey's Meringue Nest

Hand Piped crisp chewy meringue nest filled with cherry compote topped with a rich banana ice-cream

Homemade Bread and Butter Pudding

Classic homemade pudding scented with white chocolate, orange and Drambuie, served with vanilla sauce anglaise

2 Courses - £12.50 per person 3 Courses - £15.50 per person

You are also welcome to choose from our Extensive Dinner Menu and pay for dishes individually – ask your waitperson for the Evening Menu