

Nosey Parker's

STARTERS

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

Ham Hough Terrine

A pressed ham hough terrine served with rosemary bread and pear chutney

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

MAIN COURSES

Nosey's Fajitas

Choose from Chicken, Beef or Combo

Popular Mexican dish, strips of meat wok fried with peppers, onions and authentic Mexican spices, served with a trio of dips, guacamole, chilli salsa and sour cream

Stuffed Supreme of Chicken

A plump breast of chicken stuffed with roasted red peppers and chorizo, carved and presented on a tomato and garlic sauce

Baked Cod

Fillet of cod topped and baked with a citrus and parmesan crust, set on a Mediterranean cherry tomato 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

T A B L E
D ' H O T E
M E N U

RESTAURANT
& BISTRO

MAIN COURSES

Fillet of Pork

Fillet of Perthshire pork set on a tarragon scented mash potato napped with a wild mushroom and Dijon mustard sauce

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

Sirloin Steak *£2.50 supplement

A prime 8oz Scottish sirloin steak grilled to your liking with vine roasted tomato and salad garnish

Cajun Spiral Salmon

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

Vegetarian Fajitas

A selection of peppers, courgettes, baby corn, mushrooms, mange tout and onions, wok fried in authentic Mexican spices, served with a trio of dips – sour cream, guacamole and chilli salsa. Accompanied with flour tortillas and a salad garnish

Wild Mushroom Ravioli

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

DESSERTS

Trio of Sorbet

Three generous scoops of tangy and refreshing fruit sorbets

Lemon Curd Crème Brûlée

A classic crème brûlée enhanced with lemon curd, gratinated with crisp caramel served with a blueberry compote and homemade shortbread

Chocolate and Macadamia Nut Baked Cheesecake

A macadamia nut and biscuit base topped with a dark chocolate baked cheesecake, served with dairy vanilla ice-cream

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

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