

NoseyParker's

PRE-THEATRE DINNER

Chef's Soup of the Day

Please ask your waitperson for today's choice

Tatties, Neeps and Venison Haggis

Venison haggis flavoured with Balbair malt whisky set on neeps and tatties with Arran mustard sauce

Goujons of Pollack

Fresh goujons of pollack, coated in a crisp sesame seed batter deep fried and served with a sweet yellow chilli and ginger dipping sauce

Trio of Garlic Bread (V)

Three generous wedges of grilled bloomer soaked in garlic butter, topped with smoked cheddar and tomatoes, talegio and red onion, port Salut and crisp apple

Half Baby Pineapple (V)

A tender baby pineapple scooped out and filled with paw paw, kiwi and pineapple compot, topped with a mango passion fruit foam and accompanied with a strawberry smoothie



Beef Bourguignon

Prime pieces of beef slowly braised with a red wine sauce, root vegetables, lardons of bacon, chestnut mushrooms and button onions, presented on a creamy horseradish mash potato

Fillet of Hake Tempura

Fillet of fresh hake coated with a light tempura batter, served with a mint pea puree, homemade tartar sauce and french fries

Escalope Pork

A tender escalope of Pork coated with a pink peppercorn, button mushroom, bell pepper, brandy and mustard sauce

Chicken Jalfrezi

An aromatic Indian Jalfrezi sauce bound with strips of chicken accompanied with a timbale of basmati and wild rice, mini poppadoms and chotta naan bread

Pumpkin and Sage Ravioli

Fresh Pumpkin and sage ravioli drizzled with a shallot cream, served with garlic bread wedges



Trio of Sorbet

Three generous scoops of tangy and refreshing fruit sorbet

Selection of Cheeses

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

Homemade Sticky Toffee Pudding

Moist sponge made to a traditional recipe using dates and muscovado sugar topped with a rich toffee sauce served with double cream

Meringue Nest with Red Fruits

Hand piped crisp chewy meringue nest filled with seasonal red fruits topped with a dairy vanilla ice cream

2 Courses - £12.00 per person 3 Courses - £15.00 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