

# NoseyParker's

## PRE-THEATRE DINNER

### Homemade Soup of the Day

Served with crusty bread

### Trio of Garlic Bread

Three generous wedges of grilled bloomer, soaked in garlic butter, topped with parmesan and cherry tomatoes, smoked cheddar and roasted peppers and brie with red onions

### Stornoway Black Pudding and Clapshot Cake

Grilled Stornoway black pudding set on a clapshot cake, surrounded with Arran mustard sauce

### Pearls of Melon

Chilled ripe pearls of galia and honeydew melon, with raspberries and citrus fruits marinated in Grand Marnier

### Smoked Duck

Smoked breast of duck nestling on red char with a roasted pine kernel and a honey and soya dressing



### Beef Bourguignon

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

### Fillet of Hake Tempura

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

### Honey Mustard Pork Chops

Duo of tender pork chops, marinated in a honey and mustard marinade, chargrilled and set on a bed of lemon and coriander cous cous

### Chicken Balti

Supreme of Chicken marinated in spices, oven baked and topped with a balti sauce, with rice, mini popadoms and naan bread

### Carrot and Walnut Ravioli

Fresh carrot and walnut ravioli bound in a creamy leek sauce served with garlic bread wedges



### Baileys Crème Brulee

A classic crème brulee enhanced with Baileys, gratinated with crisp caramel, served with traditional Scottish fudge

### Selection of Cheeses

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

### Nosey's Ice Cream Brandy Snap Basket

A trio of ice cream nestling in a brandy basket filled with fresh fruit

### Baked Chocolate Tart

A sweet pastry case baked with rich dark chocolate filling, with compote of dark cherries and kumquats, with a quenelle of mascarpone

**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