

# Nosey Parkers

## REDUCED DINNER MENU

### STARTERS

- Chef's Soup of the Day** £3.65  
Please ask your waitperson for today's choice
- Smoked Duck** £4.65  
Smoked breast of duck nestling on red char with a roasted pine kernel and honey and soya dressing
- Stornoway Black pudding and Clapshot Cake** £4.25  
Grilled Stornoway black pudding set on a clapshot cake, surrounded with an Arran mustard sauce
- Rocket, Fennel, Watercress and Pear Salad** £3.85  
A refreshing salad with rocket, crisp fennel, watercress and pears, tossed in a mustard dressing and topped with shavings of parmesan
- Trio of Garlic Bread** £4.55  
Three generous wedges of grilled bloomer soaked in garlic butter, topped with parmesan and cherry tomatoes, smoked cheddar and roasted pepper, brie with red onions
- Pearls of Melon** £4.05  
Chilled ripe pearls of galia and honeydew melon, with raspberries and citrus fruits marinated in Grand Marnier
- Goujons of Monkfish** £4.75  
Goujons of monkfish tail, coated in lemon and ginger breadcrumb, deep fried and served with a sweet green chilli and mustard sauce
- Wild Mushroom Terrine** £3.65  
A smooth blend of wild mushrooms accompanied with melba toast and balsamico

### MAIN COURSES

- Chicken Fajitas** £12.55  
Strips of chicken, quick fried in a wok, with peppers, onions and authentic Mexican spices, served with a trio of dips – sour cream, guacamole and chilli salas. Accompanied with flour tortiollias and a salad garnish
- Supreme of Chicken Royal Stuart** £11.35  
A plump breast of chicken stuffed with liver pate, encased in a puff pastry lattice, baked till golden brown and served with a ruby port wine sauce
- Chicken Balti** £10.55  
Supreme of chicken marinated in spices, oven baked topped with a balti sauce, accompanied with a timbale of rice, mini popadoms and chotta naan bread

# MAIN COURSES

<b>Nosey's Grilled Salmon</b>	<b>£9.55</b>
Fillet of salmon grilled with a lemon and herb crust, set on a creamy dill and mustard liaison	
<b>Beef Bourguignon</b>	<b>£9.55</b>
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 mash potato	
<b>Fillet of Hake Tempura</b>	<b>£9.05</b>
Fillet of Fresh hake coated with a light tempura batter, served with a mint pea puree, homemade tartare sauce and French fries	
<b>Honey Mustard Pork Chops</b>	<b>£9.85</b>
Duo of tender pork chops, marinated in a honey and mustard marinade, chargrilled, accompanied on a bed of lemon and corriander cous cous with pineapple salsa	
<b>Smoked Mackerel Salad</b>	<b>£8.65</b>
Flakes of local smoked mackerel nestling on a rocket and orange salad bound with a Caesar dressing	
<b>Vegetable Strudel</b>	<b>£8.95</b>
A medley of roasted vegetables encased in pastry with a hazelnut cream sauce and parsnip French fries	
<b>Vegetarian Fajitas</b>	<b>£9.05</b>
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, chilli salsa - accompanied with flour tortillas and salad garnish.	
<b>Penne Pasta, Mozzarella and Olive Salad</b>	<b>£7.75</b>
Penne pasta, bound with black olives and buffalo mozzarella, sunblushed tomatoes, seasoned and tossed with extra virgin oil	

# DESSERTS

<b>Trio of Sorbets</b>	
Three generous scoops of tangy and refreshing fruit sorbets	
<b>Selection of Cheeses</b>	<b>£4.95</b>
An individual cheese board selection with crisp celery, grapes, apple, chutney and oatcakes	
<b>Banana and Toffee Cheesecake</b>	<b>£4.75</b>
A rich biscuit base topped with a smooth sweet toffee and banana mousse accompanied with gingerbread ice-cream	
<b>Nosey's Ice Cream Brandy Snap Basket</b>	<b>£4.25</b>
A trio of dairy ice cream nestling in a brandy snap basket filled with fresh fruits	
<b>Baked Chocolate Tarte</b>	<b>£4.85</b>
A sweet shortcrust pastry case baked with a rich dark chocolate filling, with a compote of dark cherries and kumquats, with a cornel of mascarpone	