

Nosey Parkers

VALENTINES DINNER MENU

STARTERS

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

Rabbit Terrine

A blend of rabbit and wild thyme served with a cranberry and port wine chutney and Scottish oatcakes

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

Wild Mushroom and Brioche (V)

Warm brioche a tête filled with a selection of wild mushrooms gently simmering on a creamy sauce with chives and tomato concasse

Nosey's Mezze (V)

Humous, olives, sunblushed tomatoes, spiced citrus carrot salad accompanied with a slice of roasted garlic loaf and rosemary olive oil bread

MAIN COURSES

Chicken Fajitas

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 salsa. Accompanied with flour tortillas and a salad garnish

Stuffed Supreme Chicken

A plump breast of chicken stuffed with Stornaway black pudding and pancetta, carved and presented on a sage and onion sauce

Grilled Salmon

Grilled fillet of salmon nestling on an Arbroath smokie mash napped with a saffron cream and samfire

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

RESTAURANT
& BISTRO

