

2 Courses £22.50 3 Courses £26.95

Dinner Menu

Starters

- Tiger Prawns Tempura with a Sweet Chilli Dip
Smoked Haddock & Bacon Gratin with Braised Rice
Leek & Potato Gnocchi Topped with Goats Cheese, a White Wine Cream
Sauce & Tomato Concasse
Spiced Chicken Salad with Caesar Dressing & Parmesan
(Starter or Main)
Chefs Pate with Grape Chutney & Toast
Melon Fan with Fresh Fruits, Sorbet & Mango Coulis
Smoked Haddock & Salmon Chowder
Breaded Goats Cheese Served on a Sun Dried Tomato & Balsamic Salad
Pear Poached in Grenadine with Prawns Marie Rose
Wildings Meatloaf with a Spicy Salsa
Crayfish, Avocado & Melon Cocktail

Mains

- Blackened Sea Bass served with Mixed Salad & a Sweet Pepper Vinaigrette
Selection of Fish (Salmon, Sea Bass, Hake & Cod) with either a
Tomato & Basil Vinaigrette/Cheese Glaze/Lobster Sauce
Roast Rack of Lamb Minted Peas & Pan Juices
Roast Breast of Duck with a Pink Peppercorn & Brandy Cream Sauce
Supreme of Chicken 'Suedoise' White Wine, Swiss Cheese, Cream & Mushrooms
Lams Liver & Bacon with a Red Wine Jus
Entrecote Steak with a Choice of Sauce - Diane, Pepper or 'Café de Paris
Haddock in Breadcrumbs or Tempura served with Tartar Sauce & Lemon
Fillet of Salmon & Chicken with Two Sauces - 'Lobster' & White Wine Cream &
Mushroom
Fillet Steak, with a Cracked Black Pepper & Cream Sauce
£6.00 Supplement
Fillet of Pork on a Haggis Cake with a Mustard Grain Cream
Wildings Chicken Schnitzel Topped with Garlic & Herb Butter
Spicy Chilli with Rice Topped with Onions & Cheese
(Starter or Main)

All Mains Served With a Selection of Vegetables,
Boiled Potatoes and French Fries
Any Extra Servings £2.00 each

****Some of the Above Dishes can be Made Gluten Free Upon Request****

PLEASE LET THE PERSON TAKING YOUR FOOD ORDER KNOW OF ANY ALLERGIES

THANK YOU

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