

2 Courses £24.50 3 Courses £29.00

## 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/Lemon Butter  
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  
Lambs Liver & Bacon with a Red Wine Jus  
Haddock "Mornay" or a Lemon Butter  
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 French Fries, Boiled Potatoes  
& a Selection of Vegetables  
Any Extra Servings £2.50 each**

**\*\*All 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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