

2 Courses £20.50 3 Courses £24.50

Wildings

Lunch Menu

Starters

- Smoked Haddock Gratin with Creamed Potatoes
Pear Poached in Grenadine with Prawns Marie Rose
Chefs Pate with Grape Chutney & Toast
Leek & Potato Gnocchi Topped with Goats Cheese, a White Wine Cream Sauce & Tomato Concasse
Melon Fan with Sorbet & Fruit Coulis
Spiced Chicken Salad with Caesar Dressing & Parmesan
(Starter or Main)
Mushrooms Baked in a Cream & Cheese Sauce with Toasted Ciabatta
Smoked Haddock & Salmon Chowder
Breaded Goats Cheese Served on a Sun Dried Tomato & Balsamic Salad
Wildings Meatloaf with a Spicy Salsa

Mains

- Blackened Salmon, Warm Potato Salad & a Pepper & Mustard Seed Dressing
Selection of Fish (Salmon, Tiger Prawn, Hake & Cod) with either a Tomato & Basil Vinaigrette/Cheese Glaze/Lobster Sauce
£2.00 Supplement
Chicken Breast Coated in Panko Crumb with a Lightly Spiced Sweet & Sour Sauce
Fillet of Pork Topped with Banana Finished with a Creamy Coconut & Mango Curry Sauce
Haddock "Mornay" or a Lemon Butter
Chicken 'Piri-Piri' Szechuan Peppers & Spices served with a Yoghurt & Spring Onion Mayonnaise
Lamb Fillet with a Cracked Black Pepper Cream & Brandy Sauce
Pan Fried Fillet of Hake with a Lobster Glaze
Supreme of Chicken 'Suedoise' White Wine, Swiss Cheese, Cream & Mushrooms
Spicy Chilli with Rice Topped with Onions & Cheese
(Starter or Main)
Haddock in Breadcrumbs or Tempura served with Tartar Sauce & Lemon
Lams Liver & Bacon
Grilled Lamb Cutlets with a Red Wine Jus
£3.50 Supplement

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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