

2 Courses £21.00 3 Courses £26.00

# 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  
Chicken Breast Coated in Panko Crumb with a Lightly Spiced Sweet & Sour Sauce  
Selection of Fish (Salmon, Tiger Prawn, Hake & Cod) with either a Tomato & Basil Vinaigrette/Cheese Glaze/Lobster Sauce or Lemon Butter  
\*\*£2.00 Supplement\*\*  
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  
Lambs 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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