***Main courses***

##### *Scottish Fillet Steak*

###### *Sautéed in butter with mushrooms flambéed in brandy and*

*Finished with double cream*

*Steak au poivre*

*Scottish rump steak lightly dusted with cracked black pepper*

*Sautéed in butter with spring onion flambéed brandy*

*In the traditional manner*

##### *Chicken Chasseur*

*A whole boneless breast poached in white wine*

*With mushrooms tomatoes and tarragon*

*Shepherd’s pie*

*Homemade to a traditional recipe served with a rich gravy*

*Duck a la orange*

*A boneless whole Barberie duck breast oven cooked*

*In a tangy orange sauce*

*Lasagne*

*Homemade to a traditional recipe with a creamy bechamel top*

*All main courses are served with a selection of vegetables or salad and choice of potatoes.*

##### ***House Platters***

*BBQ Platter*

*A large serving of juicy B.B.Q. ribs and onion rings*

*Accompanied by fries and a seasonal mixed salad*

##### *Prawn and Scampi Platter*

*Whole tail scampi, breaded butterfly, tiger and*

*Battered prawn fritters served with fries and*

*Seasonal mixed salad*

##### *Chicken Platter*

*Tender chicken goujon selection of Battered,*

*Southern fried, garlic and hot & kickin crispy coatings*

*Served with a Blue cheese or sweet chilli dip*

*House platters served with a mixed salad and fries*