***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*