



Heather Glen

COUNTRY HOUSE & HOTEL

FRIDAY 12th JULY £28 THREE COURSE MENU

To Start

Cream of Vegetable Soup

Served with a warm crusty roll

Twice Baked Cheese & Chive Soufflé

Served with homemade chutney and brown bread

Half Shell Mussels

In a white wine garlic and herb cream sauce served with a crusty roll

Sautéed Garlic Mushrooms

Cooked in a creamy herb & smoked bacon sauce

Italian Meatballs

Cooked in a fresh tomato sauce, served with cheesy garlic bread

King Prawn Gambas

Cooked in with chorizo sausage in a garlic olive oil, served with dipping bread

Smooth Liver Pate

Served with Cumberland sauce and a warm crusty Roll

Smoked Haddock & Gruyere Fishcakes

Served with sweet chilli dip

Main Dishes

Slow Roast Mini Lamb Joint

in redcurrant and mint dressing

Fish Pie

*Smoked haddock, cod and salmon in a cream sauce,
topped with creamy mash potato*

Pork Oriental

Served with rice and poppadoms

Fresh Sea Bass Fillets

Pan fried, topped with sun blush tomatoes and basil

10oz Sirloin Steak

(supplement charge of £5)

Pan fried, cooked to your liking, served with peppercorn sauce

Fillet of Chicken

Tender fillet in a cheddar and leek cream sauce

12oz Gammon Steak

Served with pan fried mushrooms, tomatoes, fried egg and pineapple

Beef Lasagne

Served with salad, garlic bread and chips

Cheese & Leek Sweet Potato Cakes

Set on fresh tomato sauce

Followed by a Selection of Sweets

