

Peruga Menu Thursday 22nd October

Starters

Chicken strips with sweet chilli sauce

Soup of the day with a bread roll and butter

Mushrooms in garlic white wine cream sauce on toasted bread

Vegetable haggis croquette served with Dijon mayonnaise

Breaded risotto balls stuffed with tomato and mozzarella

Potato skins filled with jalapeños and cream cheese with garlic aioli

Garlic flatbread served with petit salad with pitted olives

Duck, pork and orange pate with chutney and toasted bread

Breaded prawns with sweet chilli mayonnaise and petit salad

Salt and pepper squid with homemade tartare sauce ***£2.00 supplement***

Mains

Beer battered fish and chips with peas, lemon & tartare sauce

Cumberland sausage whirl, mashed potato, seasonal vegetables & onion gravy

Gammon, egg, hand cut chips & roasted tomato

Fish of the day on crushed new potatoes, Chardonnay cream sauce

Chicken breast, new potatoes and a tarragon white wine cream sauce

Beef burger topped with cheddar or stilton, tomato, onion, leaf & French fries

Leek, cheese and potato tart with side salad and French fries

Chilli con carne with boiled rice and served with garlic flatbread

Mushroom, nut, peanut, brie and cranberry wellington ***£2.00 supplement***

Rump of lamb, mashed potatoes with mint and red current jus ***£8.00 supplement***

Fillet steak, chips, tomato, mushroom & peppercorn sauce ***£12.00 supplement***

Desserts

Honeycomb cheesecake with fruit coulis

Chocolate fondant with cream

Apple pie served warm with custard

Sticky ginger and apple pudding with ice cream

Chocolate brownie with ice cream

Baileys crème brûlée with berries

Chefs dessert of the day

Duo of cheese with chutney & biscuits ***£2.00 supplement***

Two Course £17 Three Course £20