

The Steading Café

good food, local crafts and gifts



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Bistro Evening - Dinner Menu

£18.50 for 2 courses £22.50 for 3 courses

Starters

Cream of Leek & Potato Soup (V) (£1 reduction)

served with warm hand made bread rolls

or

Thai fish cakes

served with a sweet chilli & lime dipping sauce and salad garnish

or

Mushroom Pate (V)

served with red onion & apple relish, salad leaves & hand made oatcakes or toasted bread

or

Smoked Duck Salad

served with soy & ginger dressing

Main Courses

Fillet of Beef Diane (£2.50 extra)

pan fried medallions of fillet of locally reared beef served with a creamy mushroom sauce

or

Chicken Cassoulet

A lighter version of the classic French dish with free-range chicken confit, venison sausage & haricot beans cooked with tomato and white wine

or

Roasted Vegetable Croquettes (V)

Roast sweet potato & parsnip croquettes served with a roasted tomato & herb sauce

or

Oven baked Buckie salmon with a lemon, herb & parmesan crust

served with a butter & white wine sauce

all main courses accompanied by a selection of seasonal vegetables & potatoes

Desserts & Cheese

Tarte Tatin (V)

caramelised apple tart served with raspberry coulis & cream or ice cream

or

Baked Chocolate Pudding (V)

served with cream

or

Toffee fudge Cheesecake (V)

served with a toffee sauce & pouring cream

or

A selection of Scottish & French cheeses (V)

served with homemade oatcakes and a choice of hand made relish

V = Vegetarian Please ask for vegan and gluten free options