

Nicholson's Restaurant week 2009

Two for \$35

Appetizer

Tavern house salad

Mixed greens, dried cherries, crumbled stilton, toasted almonds and a creamy basil vinaigrette.

Or

Cock-a-leekie soup

Main course

Hot smoked salmon salad

Romaine lettuce, feta cheese, red onion, capers and ripped hot smoked salmon and croutons drizzled with an avocado, white wine dressing.

Vegetarian meatballs

Soy meatballs with rooted vegetable tomato sauce on a bed of linguine.

Roast Pork and Haggis

Tenderloin of roast pork, chive whipped potatoes, apple cherry chutney and haggis served with red currant sauce.

Desserts

Pecan Pie with Ice Cream

Or

Nick's "Wee Dram" Cheesecake

Infused with Glenmorangie port wood scotch

Wine

Chateau St Jean Cabernet - \$7 glass \$26 per bottle

Chateau Souverain Sauvignon Blanc - \$7 glass \$26 per bottle