



Welcome to The Carrick Lodge Hotel

Set Priced Menu

Monday - Saturday 12.00pm-2.00pm • Monday - Thursday 5.30pm-6.00pm

2 Course: £13.50 • 3 Course: £16.50

Sunday 12.00pm-2.00pm & 5.30pm-9.00pm • Monday - Thursday 6.30pm-9.00pm

2 Course: £14.50 • 3 Course: £18.50

Friday - Saturday 5.30pm-9.00pm

£22.50

Carrick Lodge Soup of the Day

Duck Liver Pate served with a Cranberry and Apple Chutney with Toasted Brioche

Platter of Fruits with an Exotic Fruit Compote and Passion Fruit Sorbet (v)

Traditional Prawn Cocktail, Crisp Leaves, Marie Rose Dressing and Fresh Lemon

Provençal Vegetable Tart with Goats Cheese and a Purple Gem Salad (v)

Stornoway Black Pudding with Potato Scone, Poached Egg and Crisp Parma Ham

Roast Vegetable Bake topped with a Dunsyere Blue Cheese Sauce and Herb Crumble Topping (v)

Cajun Spiced Chicken Breast with a Rice Pilaf, Thai Curry Sauce topped with Sour Cream and Mango Salsa

Lamb Liver with Black Pudding, Bacon, Caramelised Onions and Red Wine Jus

Pork Escalopes with Thyme and Parmesan Breadcrumbs, Farmhouse Egg and Steamed Broccoli

Beef Casserole with Redcurrants, Root Vegetables and Herb Dumplings

Pan Fried Fillet of Salmon with Green Beans, Cherry Tomatoes and Olives topped with a Basil and Garlic Aioli

Baileys and White Chocolate Cheesecake with Gingerbread Ice Cream and Cappuccino Custard

Apple and Blackberry Crumble with Clotted Cream Custard and Fruits of the Forest Ice Cream

Raspberry and Vanilla Creme Brulee with Lemon and Passion Fruit Biscotti and Peach Sorbet

Chocolate and Grand Marnier Panna Cotta with Raspberry Ice Cream and Baked Orange Biscuits

Steamed Golden Syrup Sponge Pudding with Fresh Custard, Wild Berry Compote and Seville Orange Ice Cream

Sticky Toffee Coupe - Sticky Toffee Pudding, Butterscotch Sauce, Crushed Meringue, Ice Cream and Chocolate Curls

Freshly Ground Coffee or Tea served with Mints