



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-8.00pm • Monday - Thursday 6.30pm-9.00pm**

**2 Course: £14.50 • 3 Course: £18.50**

**Friday - Saturday 5.30pm-9.00pm**

**£25.00**

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Smooth Chicken Liver Pâté served with a Pear and Grape Chutney and Arran Oatcakes

Seasonal Fruit Platter with Peach Sorbet and Compote of Fresh Berries **(v)**

Traditional Prawn Cocktail with a Marie Rose Sauce

Grilled Goat's Cheese with Red Onion Marmalade served with an Apple and Celery Salad **(v)**

Classic Grilled Chicken Caesar Salad (with or without Anchovies)  
served with Garlic Croutons, Parmesan Shavings and Caesar Dressing

Homemade Soup of the Day

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Poached Salmon Salad with a Marie Rose Sauce and Boiled Potatoes

Pan Seared Lamb's Liver with Bacon, Black Pudding, Caramelised Shallots and Red Wine Jus

Our "Famous" Coconut Chicken

Breast of Chicken stuffed with Banana and Bacon, coated in Coconut and served with our own Curry Sauce

Chickpea and Vegetable Tagine served with Cous-Cous and Garlic and Coriander Flat Bread

Smoked Haddock, Pea and Salmon Gratin with Pomme Purée and Steamed Broccoli

Moroccan Spiced Lamb with Coriander Rice and Sour Cream

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Sticky Toffee Pudding served with "Cookies and Cream" Ice Cream and Butterscotch Sauce

Peach and Vanilla Panna Cotta with Crisp Butter Shortbread and Lemon Ice Cream

Baileys and White Chocolate Cheesecake with Gingerbread Ice Cream

Summer Fruit Pavlova with Mango Chantilly Cream, Summer Berries and Raspberry Yoghurt

Banoffee Pie with Chocolate Sauce and Toffee Fudge Ice Cream

Summer Fruit Trifle Coupe

Vanilla Sponge, Jelly, Crème Anglaise, Crushed Meringue

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Freshly Ground Coffee or Tea served with Shortbread