



Festive Lunch Menu

Starters or Snacks

Carrick Lodge Soup of the Day
£4.25

Traditional Cullen Skink - Scottish Soup with Smoked Haddock and Potato
£4.75

Chicken and Goose Liver Pâté served with a Red Onion Marmalade and Toasted Sourdough Bread
£4.95

Platter of Fruits with Mulled Berries and Cassis Sorbet (v)
£4.75

Traditional Prawn Cocktail, Crisp Leaves, Marie Rose Dressing and Fresh Lemon
£4.95

Tempura of Chicken or Tiger Prawns served with a Sweet Chilli Dipping Sauce
£5.95

Seared King Scallops, Stornaway Black Pudding, Apple Puree topped with a Herb Salad
£6.95

Burns Country Smokehouse Smoked Salmon, Potato and Bacon Salad and Lemon Butter
£6.95

Deep Fried Breaded Goats Cheese with Sunblushed Tomatoes and Basil served with a Rocket Leaf and Red Onion Salad (v)
£5.25

Marinated Olives, Feta Cheese and Roasted Peppers and Herb Dressing (v)
£4.75

Confit of Duck Leg with Hoi Sin, Garlic, Ginger, Cos Lettuce and Radishes
£6.50

Haggis Neeps and Tatties
£5.25

Selection of House Breads available with Various Fillings

Warm White Baguette, Warm Brown Baguette, Toasted Pannini

Chicken Caesar Style	£5.50
Chicken, Bacon and Red Onion Mayonnaise	£5.50
Turkey and Cranberry	£4.95
Tuna and Cucumber	£4.95
Smoked Ham, Cheddar Cheese with Tomato Chutney	£4.95
Cheese and Onion	£4.50
Club Sandwich with Fried Egg and Cajun Fries	£7.95

Baked Potatoes available with the following fillings

Prawn Marie Rose	£5.95
Haddock Gratin, Cheese	£6.95
Chicken, Bacon and Red Onion Mayonnaise	£5.95
Cheese and Coleslaw	£5.95
Turkey and Cranberry	£5.95
Cajun Fries	£1.75

Warm Wraps

Thai Beef with Lime and Coriander	£5.95
Duck Hoi Sin, Ginger and Garlic	£5.95
Cajun Chicken, Sweet Chilli and Sour Cream	£5.95

Main Courses

Traditional

Traditional Roast Turkey with Chestnut Stuffing, Chipolatas, Cranberry Sauce and Game Chips
£9.95

Cajun Spiced Chicken Breast with a Fragrant Rice Pilaff and Thai Curry Sauce
£9.95

Lamb Liver with Black Pudding, Bacon, Caramelised Onions and Red Wine Jus
£9.95

Peppered Meat Trio of Chicken, Beef and Pork served with a Brandy Cream Sauce
£9.95

Beef Steak Pie cooked in a Diane Sauce served with a Carrot and Swede Puree
£9.95

Pork Escalopes with a White Wine Swiss Cheese Glaze and Steamed Broccoli
£10.95

Traditional Beef Olives with Flat Mushrooms and Peppercorn Sauce
£10.95

Seafood

Smoked Haddock, Salmon and Pea Gratin topped with Creamed Potatoes and Steamed Broccoli
£9.95

Grilled Fillet of Cod topped with a Pinenut and Herb Crust with a Lemon Beurre Blanc
£10.95

Trio of Local Seafood served with Roasted Sweet Cherry Tomatoes, Garlic Prawns and Caramelized Lemon
£11.95

Pan Fried Fillet of Salmon with Chilli, Coriander, Garlic and Ginger Butter
£9.95

Grilled Sea Bream with Asparagus Spears and a Mango Salsa
£10.25

Chargrilled

Ribeye Steak £17.95

Sirloin Steak £17.95

Fillet Steak £19.95

All Steaks are served with Tomato, Portabella Mushroom, Corn on the Cob, Potatoes and Onion Rings

Carrick Lodge Mixed Meat Grill
£19.95

Salads and Vegetarian

Chargrilled Chicken Salad with Applewood Smoked Cheddar, Toasted Cashew Nut and Ayrshire Bacon
£9.95

Salmon and Prawn Cornets Salad with Crisp Salad Leaves and Fresh Lemon
£11.95

Leek and Wild Mushroom Strudel with a Port and Thyme Reduction (v)
£9.95

Mixed Seafood Platter with a Lemon and Caper Dressing with Wholemeal Bread
£10.25

Flat Field Mushroom Stuffed with a Savory Cous Cous topped with Gorgonzola Cheese (v)
£9.95

Chargrilled Steak Salad with Caramelized Red Onions, Parmesan Cheese, Rocket and a Truffle and Balsamic Dressing
£10.95

Desserts

Traditional Christmas Pudding with Cinnamon Ice Cream and Brandy Custard
£5.25

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream
£5.25

Fresh Fruit Salad with Cream or Ice Cream
£5.25

Pavlova with Winter Berries, Chantilly Cream and a Raspberry Coulis
£5.25

Triple Chocolate and Orange Torte served with a Dark Chocolate Sauce and Raffaello Ice Cream
£5.25

Pear and Almond Frangipan Tart with Clotted Cream Custard and Cranachan
£5.25

Lemon Meringue Parfait with Puff Candy Shortbread and Passion Fruit Sorbet
£5.25

Raspberry Ripple Cheesecake with a Basket of Mascarpone Ice Cream
£5.25

Chocolate Fondue

House Speciality (Serves Two) **WOW!**
£10.95

Truffle Chocolate Torte with a White Chocolate and Raffaello Ice Cream
£5.25

Selection of Local Cheeses with Quince, Arran Oatcakes, Tomato and Red pepper Chutney
£7.50

Carrick Lodge Coupes £6.50

Sticky Toffee Coupe

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

Tropical Fruit Coupe

Mango Coulis, Crushed Meringue, Chantilly Ice Cream, Tropical Fruit, Coconut and Mango Ice Cream

Christmas Coupe

Christmas Pudding, Brandy Sauce, Chantilly Cream, Chocolate Curls and Crushed Meringue

Tea and Coffee

Freshly Ground Coffee £1.75

Espresso £1.95

Cappuccino £1.95

Tea £1.75

Latte £1.95

Hot Chocolate £1.95

All served with Mincemeat Pies and Mints