



Festive Lunch Menu

Starters or Snacks

Carrick Lodge Soup of the Day
£5.25

Traditional Cullen Skink: Scottish Soup with Smoked Haddock and Potato
£5.50

Chicken and Goose Liver Pâté served with a Festive Chutney and Toasted Garlic Bread
£5.25

Platter of Fruits with Mulled Berries and Orange Sorbet (v)
£5.25

Traditional Prawn Cocktail, Crisp Leaves, Marie Rose Dressing and Fresh Lemon
£5.25

Tempura of Chicken, Tiger Prawn or Vegetable served with Teriyaki and a Sweet Chilli Dipping Sauce
£5.95 / £5.75

Seared King Scallops with Asparagus Spears, Hollandaise Sauce and Crisp Parma Ham
£7.50

Chicken and Bacon Caesar Salad with Parmesan Shavings and Croutons
£4.95

Haggis Balls coated in Oatmeal with a Potato and Turnip Purée and Whisky Scented Sauce
£5.25

Deep Fried Breaded Goat's Cheese with Sunblushed Tomatoes and a Red Onion Marmalade (v)
£5.25

Salmon, Cod and Crab Fish Cake served with a Chilli and Tomato Compote (v)
£5.50

Roast Confit of Duck Leg served with Chive Mashed Potato and a Red Wine Jus
£5.50

Toasted Paninis are available with Various Fillings

Fillings:-

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

Cajun Fries
£1.75

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

Starters or Snacks (cont)

Warm Wraps

Cajun Chicken, Sweet Chilli and Sour Cream	£5.50
Turkey and Cranberry Wrap	£5.50

Main Courses

Salads and Vegetarian

Chargrilled Chicken Salad with Applewood Smoked Cheddar, Toasted Cashew Nuts and Ayrshire Bacon	£9.95
Chicken, Vegetable or Tiger Prawn Tempura with Terryaki and a Sweet Chilli Sauce	£11.50 / £12.25
Smoked Salmon and Prawn Cornets Salad with Red Pepper Dressing and Sautéed Potatoes	£10.95
Vegetable and Chickpea Tagine with Coriander Chutney and Moroccan Flat Bread (v)	£9.50
Spinach and Ricotta Cannelloni served with Garlic and Herb Ciabatta (v)	£9.95

Traditional

Traditional Roast Turkey with Pork Stuffing, Chipolatas, Cranberry Sauce and Game Chips	£10.95
Cajun Spiced Chicken Breast with a Fragrant Rice Pilaff, Thai Curry Sauce and Citrus Sour Cream	£9.95
Lamb's Liver with Crisp Bacon, Black Pudding, Caramelised Shallots and Red Wine Jus	£9.95
Peppered Meat Trio of Chicken, Beef and Pork with Seasonal Vegetables and Brandy Cream Sauce	£10.95
Roasted Red Pepper and Harrissa Spiced Loin of Pork Fillet served with Rice Pilaff and Coriander Crème Fraiche	£9.95
Pan Roasted Fillet of Venison Saddle served with Parsnip Puree and a Red Wine Jus	£15.95
Pan Fried Sirloin Minute Steak served with Garlic Atlantic Prawns	£11.95

Seafood

Smoked Haddock, Salmon and Pea Gratin topped with Creamed Potatoes and Steamed Broccoli	£10.95
Pan Seared Fillet of Sea Bream served with Garlic Tiger Prawns and Mango and Coriander Salsa	£10.95
Pan Fried Fillet of Salmon with Garlic Greens and Basil Aioli	£10.95
Trio of Local Seafood served with Roasted Sweet Cherry Tomatoes, Garlic Prawns and Caramelised Lemon	£11.95
Pan Seared Fillet of Hake served with Creamed Savoy Cabbage and Seared King Scallops	£10.95

Main Courses (cont)

Chargrilled

Ribeye Steak £17.95

Sirloin Steak £18.95

Fillet Steak £21.95

All Steaks are served with Tomato, Mushroom, Potatoes and Onion Rings

Desserts

Traditional Christmas Pudding with Cognac Custard and 'Clotted Cream' Ice Cream
£5.25

Sticky Toffee Pudding with Caramel Ripple Ice Cream and Butterscotch Sauce
£5.25

Carrick Lodge Fresh Fruit Salad topped with Winter Berries and Homemade Sorbet
£5.25

Peach Melba Panna Cotta with Heather Shortbread, Raspberries and Cherry Ripple Ice Cream
£5.25

Bailey's and White Chocolate Cheesecake with Milk Chocolate Sauce and Gingerbread Ice Cream
£5.25

Grand Marnier Scented Chocolate Pot with Fresh Raspberries and Mascarpone Ice Cream
£5.25

Chocolate Fondue

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

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

Red Berry Pavlova with Vanilla Chantilly Cream and Raspberry Ice Cream
£5.25

Toffee Apple Crumble with Vanilla Anglaise and Blackberry Ice Cream
£5.25

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 £1.95

Espresso £1.95

Cappuccino / Christmas Cappuccino £2.15

Tea / Christmas Tea £1.95

Latte (Hazelnut, Vanilla or Cinnamon) £2.15 / £2.25

Hot Chocolate £2.25

Liqueur Coffee £4.25

All Served with Homemade Mini Mincepies