



Festive Table d'Hôte Dinner Menu 2009

3 Courses: £24.95 • 2 Courses: £19.95
(2 Course option available from 1st 'til 15th inclusive)

Fantail of Melon with Mulled Berries and Cassis Sorbet (v)

Carrick Lodge Soup of the Day

Haggis, Neeps and Tatties

Traditional Prawn Cocktail with Marie Rose Sauce

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

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

Burns Smokehouse Oak Smoked Salmon with a Bacon and Potato Salad and Chive Butter Sauce

Traditional Roast Turkey with Chipolatas, Game Chips and Cranberry Sauce

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

Traditional Beef Olives with Flat Mushrooms and Peppercorn Sauce

Grilled Fillet of Sea Bream with Asparagus Spears and Mango Salsa

Pork Escalopes with a White Wine Cheese Glaze and Steamed Broccoli

Peppered Trio of Chicken, Beef and Pork served with a Brandy Sauce

Chargrilled Minute Steak with Garlic Tiger Prawns

Wild Mushroom and Leek Strudel with Cream Cheese and Ricotta served with a Port and Thyme Sauce (v)

All Main Courses served with Chef's Selection of Seasonal Vegetables

Traditional Christmas Pudding with Cinnamon Ice Cream and Brandy Custard

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Fresh Fruit Salad with Cream or Ice Cream

Pavlova with Winter Berries, Chantilly Cream and a Raspberry Coulis

Truffle Chocolate Torte served with a Dark Chocolate Sauce and Coconut Ice Cream

Christmas Coupe

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

Strawberry and Vanilla Cheesecake with a Basket of Mascarpone Ice Cream

Freshly Ground Coffee or Tea with Mini Mince Pies