



Mothers Day Lunch Sunday 14th March 2010

Carrick Lodge Soup of the Day

Traditional Cullen Skink - Scottish Soup with Smoked Haddock and Potato

Provencal Vegetable Tart with Goats Cheese and Red Batavia Leaves (v)

Duck Liver Pâté Served with Cranberry and Apple Chutney with Toasted Brioche

Prawn Cocktail served in Little Gem Leaves with a Citrus Dressing

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

Tempura of Chicken or Vegetable with a Teriyaki and Sweet Chilli Dipping Sauce

Warm Burns Smoked Salmon with a Potato Salad and a Horseradish Cream Sauce

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

Traditional Roast of the day served with a Red Wine Jus

Smoked Haddock, Salmon and Pea Gratin topped with Creamed Potatoes, Steamed Broccoli and Caramelised Lemon

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

Traditional Beef Olives topped with Wild Mushrooms served with a Peppercorn Sauce

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

Chicken and Haggis Pie

Moroccan Lamb Tagine with a Lemon and Apricot Cous-Cous and Coriander Chutney

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

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

Pan Fried Fillets of Sea Bass with Garlic Tiger Prawns and a Lemon and Dill Butter Sauce

Chargrilled Chicken Salad with Applewood Smoked Cheddar, Toasted Cashew Nut and Ayrshire Bacon and Sautéed Potatoes

Beef Casserole with Redcurrant, Root Vegetables and Herb Dumplings

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

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

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

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Raspberry and Crème Brulee with Lemon and Passion Fruit Biscotti and Peach Sorbet

Pear and Almond Frangipane Tart with Lemon and Vanilla Mascarpone and Crème Anglaise

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

Black Forest Coupe:

Cherries, Dark Chocolate Curls, Meringue, Chantilly Cream, Forest Fruits and Cherry Ripple Ice Cream

Freshly Ground Coffee or Tea served with Mints

£25.95