



Set Priced Menu

12.00pm-2.00pm Monday-Saturday • 5.30pm-6.00pm Monday-Thursday

2 Course: £13.50 • 3 Course: £16.50

12.00pm-2.00pm Sunday • 5.30pm-9.00pm Sunday • 6.30pm-9.00pm Monday- Thursday

2 Course: £14.50 • 3 Course: £18.50

5.30pm-9.00pm Friday-Saturday

£22.50

Grilled Goats Cheese with a Pear and Walnut Salad

Duck Liver Pâté Served with Spicy Pear Chutney and Toasted Sourdough Bread

Warm Spiced Breast of Chicken with a Tomato and Cucumber Salad, Lemon and Cumin Dressing

Carrick Lodge Soup of the Day

Atlantic Prawn Cocktail with Marie Rose Sauce and Fresh Lemon

Platter of Fruits with Fresh Mint Syrup and Passion Fruit Sorbet (v)

Smoked Haddock Gratin with Creamed Potatoes, Ayrshire Bacon and Cheese

Coconut Coated Chicken Breast Stuffed with Bacon and Banana served with a Thai Curry Sauce

Flat Field Mushrooms Stuffed with Savoury Couscous topped with Gorgonzola Cheese (v)

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

Pan Fried Liver with Caramelised Onions, Black Pudding and Bacon with a Red Wine Jus

Poached Fillet of Salmon served with Creamed Baby Leeks and Pastry Fleuron

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Peach Melba Panna Cotta with Puff Candy Shortbread and Honey Glazed Raspberries

Toffee Apple Tart with Cinnamon Crumble and Ayrshire Clotted Cream

Fudge Parfait with Gingersnap Biscuit, Toffee Centre and Oreo Ice Cream

Lemon Curd Ripple Cheesecake with Raspberry Sorbet and Highlander Biscuit

Strawberry Shortcake Coupe

Poached Strawberries, Meringue, Vanilla Anglaise, Shortcake Biscuits and Strawberry Ice Cream

Freshly Ground Coffee or Tea served with Mints