



## Supper Menu

### Starters

Smoked Salmon Caesar Salad with Croutons and Aioli Dressing  
£5.95

Thai Style Beef with Little Gem Lettuce, Lime and Coriander Sour Cream  
£5.50

Crisp Haggis Balls with a Seasonal Salad and Whisky Cream Dipping Sauce  
£5.25

Grilled Asparagus Spears with a Poached Egg and Hollandaise Sauce (v)  
£5.25

Marinated Olives, Feta Cheese and Roasted Peppers with a Herb (v)  
£4.95

Carrick Lodge Soup of the Day  
£4.50

Tempura of Chicken or Tiger Prawn with a Sweet Chilli Dipping Sauce  
£5.75

Smoked Mackerel Pate with a Lemon and Dill Crème Fraiche and Wholemeal Bread  
£5.75

Traditional Cullen Skink – Scottish Soup with Smoked Haddock and Potato  
£4.95

Chicken Liver Parfait served with Plum Chutney and Oatcakes  
£5.25

Platter of Seasonal Fruits served with Raspberry Sorbet (v)  
£4.95

Chorizo Sausage with Peppers, Onions and Sauté Potatoes  
£4.95

Carrick Lodge Prawn Cocktail served with Crisp Little Gem Leaves and Fresh Lemon  
£5.50

Seared King Scallops with Black Pudding, Crisp Parma Ham and Lemon Hollandaise  
£7.50

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### Main Courses

#### Traditional

Coconut Coated Chicken Breast stuffed with Banana served with a Thai Curry Sauce  
£9.95

Chicken, Pancetta and Broccoli Bake with a Thyme and Parmesan Crumb  
£9.95

Moroccan Spiced Lamb with Apricots, Mint and Coriander served with a Sweet Pepper and Pea Rice  
£10.95

## Main Courses (cont)

### Traditional

Haggis Olives with Green Beans, Bacon, Garlic and a Drambuie Cream Sauce  
£9.95

Lambs Liver with Black Pudding, Bacon, Caramelized Onions and Red Wine Jus  
£9.95

Chicken Stuffed with Chorizo, Brie and Sunblushed Tomatoes wrapped in Parma Ham  
£10.50

Beef Steak Pie cooked in a Diane Sauce served with a Carrot and Swede Puree  
£10.95

### Seafood

Smoked Haddock, Salmon and Pea Gratin topped with Creamed Potatoes and Steamed Broccoli  
£10.50

Grilled Sea Bream with Asparagus Spears and a Mango Salsa  
£10.75

Pan Seared Fillet of Salmon with a Chilli Lime and Coriander Butter  
£10.95

Thai Green Monkfish and Tiger Prawn Curry with Fragrant Basmati Rice and Flat Bread  
£11.95

Trio of Local Seafood served with Roasted Sweet Cherry Tomatoes, Garlic Prawn and Caramelized Lemon  
£10.95

### 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 served with a Red Wine Jus or a Peppered Sauce*

Marinated Chargrilled Chicken Skewers with Tomatoes, Mushrooms, Peppers and Cous Cous  
£10.95

### Salads and Vegetarian

Mixed Seafood Platter with a Lemon and Caper Dressing with Wholemeal Bread  
£11.75

Chargrilled Chicken with Herbs and a Nicoise Salad  
£10.25

Poached Salmon Salad with Little Gem Lettuce, Baby Boiled Potatoes, Lemon and Dill Crème Fraiche  
£10.50

Harissa Spiced Vegetables with Couscous, Chickpeas and a Sour Cream Dressing (v)  
£9.95

Grilled Goats Cheese Wrapped in Filo Pastry with Rocket and a Red Onion Marmalade (v)  
£9.95

Leek, Mushroom and Cream Cheese Strudel Served with a Thyme and Port Reduction (v)  
£9.95

## Desserts

### "Simply Stunning"

Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce  
£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

White Chocolate and Citrus Tiramisu served with Tropical Fruit Salsa and Raffaello Ice Cream  
£5.25

Apple and Cinnamon Tart-Tartin with Crisp Puff Pastry, Clotted Cream Custard and Bramble Ice Cream  
*(Allow 10 Mins Please)*  
£5.25

Warm Vanilla Crepe filled with Lightly Poached Summer Berries, Fresh Lemon Curd and Mascarpone Ice Cream  
£5.25

Hot Chocolate and Raspberry Fondant, Puff Candy Shortbread and Vanilla Bean Ice Cream  
*(Allow 15 Mins Please)*  
£6.50

Black Forest Bavaois with Kirsch, Dark Chocolate and Cherry Ripple Ice Cream  
£5.25

Lemon Meringue Parfait with Macadamia Cookie and Malt Whisky Cranachan  
£5.25

Cookies and Cream Cheesecake with Milk Chocolate Mousse  
£5.25

Trio of Homemade Sorbets with Summer Berries and Vanilla Tuille  
£5.25

#### Carrick Lodge Coupes £6.50

##### Sticky Toffee Coupe

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

##### Summer Berry Coupe

Poached Strawberries, Vanilla Anglaise, Crushed Meringue, Strawberry and Cherry Ripple Ice Cream

##### Tropical Fruit Coupe

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

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## Tea and Coffee

Freshly Ground Coffee	£1.75
Espresso	£1.95
Cappuccino	£1.95
Tea	£1.75
Latte	£1.95
Hot Chocolate	£1.95