



At the Carrick Lodge, we are very proud that our groups set menus offer a greater extent of choice than most of our competitors.

Festive Table d'Hôte Lunch Menu 2011

3 Courses: £19.95 • 2 Courses: £15.95

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

Carrick Lodge Soup of the Day

Traditional Prawn Cocktail, Crisp Leaves, Marie Rose Sauce and Fresh Lemon

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

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

Deep Fried Breaded Goat's Cheese with Sunblushed Tomato and Red Onion Marmalade

Traditional Roast Turkey with Pork Stuffing, Chipolatas, Cranberry Sauce and Game Chips

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

Lamb's Liver with Crisp Bacon, Black Pudding, Caramelized Shallots and Red Wine Jus

Vegetable and Chickpea Tagine with Coriander Chutney and Moroccan Flat Bread (v)

Pan Fried Fillet of Salmon with Garlic Greens and Basil Aioli

Smoked Haddock, Salmon and Pea Gratin with Steamed Broccoli and Potato Purée

Peppered Trio of Chicken, Beef and Pork with Seasonal Vegetables and Brandy Cream Sauce

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

Sticky Toffee Pudding with Caramel Ripple Ice Cream and Butterscotch Sauce

Red Berry Pavlova with Vanilla Chantilly Cream and Raspberry Ice Cream

Carrick Lodge Fresh Fruit Salad with Mango Sorbet

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

Christmas Coupe

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

Freshly Ground Coffee or Tea with Homemade Mini Mince Pies