



Supper Menu

Starters

Carrick Lodge Soup of the Day
£4.95

Traditional Cullen Skink - Scottish Soup with Smoked Haddock and Potato
£5.50

Pan Seared Tiger Prawns with a Chilli and Cardomon Compote served on Toasted Focaccia
£6.95

Salad of Parma Ham, Figs, Olives, Sun-Blushed Tomatoes and Baby Mozzarella
(can be served with or without Parma Ham) (v)
£5.50

Chicken and Chorizo Terrine with a Tomato and Onion Salad and Balsamic Dressing
£5.75

Traditional Prawn Cocktail with an Avocado and Lime Salsa and Gem Lettuce
£5.75

Tempura of Chicken or Tiger Prawns or Vegetables (v) with a Teriyaki and Sweet Chilli Dipping Sauce
£5.95

Poached Pear, Walnut and Dolcelatte Cheese Salad with Raspberry Vinaigrette (v)
£4.95

Seasonal Fruit Platter with a Spiced Citrus Compote and Mandarin Sorbet
£5.50

Duck Liver Pate served with a Grape and Apple Chutney with Toasted Sunflower and Honey Bread
£5.50

Seared King Scallops with Wild Asparagus Spears, Crisp Proscute Crudo and Butter Sauce
£8.95

Smoked Salmon, Crayfish, Crab Cornets with a Lemon and Dill Crème Fraiche
£6.95

Main Courses

Traditional

Cajun Spiced Chicken Breast with a Rice Pilaff, Thai Curry Sauce and Topped with a Sour Cream and Mango Salsa
£9.95

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

Braised Beef served with Green Beans, Creamed Potatoes and a Brandy Cream Sauce
£10.95

Moroccan Lamb Tagine with a Lemon, Apricot Cous-Cous and Coriander Chutney
£11.95

Main Courses (cont)

Traditional

Fillet of Beef Strogonoff with Capsicoms, Mushrooms and a Timbale of Wild Rice
£12.95

Pan Fried Lemon and Thyme Chicken with Seasonal Greens and New Potatoes
£10.95

Chargrilled Marinaded Fillet of Pork with a Herb Yoghurt and a Mixed Salad
£10.95

Seared Gressingham Duck Breast with Sweet Potato Pomme Puree and Redcurrant Jus
£15.95

Seafood

Pan Fried Fillet of Sea Trout with a Bocconani and Avocado Salad with Sesame and Soya Dressing
£10.95

Pan Seared Fillet of Salmon Topped with a Chilli and Coriander Rarebit and served with a Duo of Asparagus
£10.95

Smoked Haddock, Salmon and Pea Gratin
topped with Creamed Potatoes and Steamed Broccoli and Caramelised Lemon
£10.95

Pan Fried Fillet of Sea Bream served with Garlic Tiger Prawns and a Tomato and Basil Yoghurt
£12.95

Chargrilled

Ribeye Steak £18.95

Sirloin Steak £18.95

Fillet Steak £21.95

All Steaks are served with Tomato, Mushroom, Potatoes and Onion Rings

Salads, Pasta and Vegetarian

Chargrilled Chicken Salad
with Applewood Smoked Cheddar, Toasted Cashew Nut and Ayrshire Bacon and Sautéed Potatoes
£10.95

Parpadelle Pasta with Chargrilled Chicken and Mushrooms served with a Garlic and Herb Ciabatta
£9.95

Poached Salmon Salad served with Sun-Blushed Tomatoes and a Basil Crème Friache
£11.25

Sweet Remano Peppers stuffed with Cous-Cous and Chickpeas (v)
£9.95

Chargrilled Steak Salad
with Caramelised Red Onions, Parmesan Cheese, Rocket and a Truffle and Balsamic Dressing
£12.95

Smoked Salmon and Prawn Marie Rose Cornets Salad served with Red Pepper and Sunblushed Tomato Dressing
£12.95

Tempura of Tiger Prawns, Chicken or Vegetables (v) with Terriyaki and Sweet Chilli Dipping Sauce
£11.50

Desserts

Sticky Toffee Pudding with Butterscotch Sauce, Vanilla Tuille Biscuit and Caramel Ripple Ice Cream
£5.25

Chocolate Fondue

House Speciality (Serves Two) **WOW!**
£10.95

Glazed Sicilian Lemon Tart with White Chocolate Sauce and Pear Sorbet
£5.25

Pear, Almond and Blackberry Tart Tatin with Sticky McNab Ice Cream, Clotted Cream Custard and Puff Candy
(please allow 10 mins)
£5.25

Pineapple, Mango and Banana Gratin glazed with Malibu Sabayon, Toasted Coconut and served with Raffaello Ice Cream
£5.25

White Chocolate and Citrus Tiramisu with Mango and Passionfruit Sorbet and Blood Orange Jelly
£5.25

Selection of Local Cheeses with Victorian Chutney, Grapes and Handmade Arran Oatcakes
£7.50

Rhubarb and Custard Panna Cotta with Macadamia Shortbread and Ginger Snap Mascarpone
£5.25

Mango and Passionfruit Cheesecake, Tropical Fruit Compote and Greek Yoghurt Ice Cream
£5.25

Dark Chocolate and Orange Fondant with Baileys Ice Cream (please allow 20 mins)
£6.25

Carrick Lodge Coupes £6.50

Sticky Toffee Coupe

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

Banoffee Coupe

Bananas, Toffee Sauce, Crushed Meringue, Chantilly Cream, Chocolate Curls, Toffee and Banana Ice Cream

The Carrick Lodge's Fresh Fruit Trifle

Red Berry Compote, Sponge, Crème Anglaise, Fruit Jelly, Vanilla Cream, Chocolate Curls and Raspberry and Vanilla Ice Cream

Tea and Coffee

Freshly Ground Coffee	£1.75
Espresso	£1.95
Cappuccino	£1.95
Tea	£1.75
Latte (Hazelnut or Vanilla)	£1.95 (£2.25)
Hot Chocolate	£1.95