

***Curry on Monday
at The Caledonian***

2 Courses £12.95

Vegetable Samosa & Raita

Onion Bhaji & Saffron Yoghurt Dressing

Vegetable Pakora & Spicy Red Pepper Relish

*All starters served with either
Naan Bread or Poppadom*

Beef Madras
(Tomato, Cumin, Coriander)

Chicken Korma
(Coconut, Almonds, Coriander)

Lentil Dhall (V)
(Aubergine, Coriander)

Main courses are served with Basmati rice

Suggested beverages

Casa Silva, Reserva, Viognier, £20.00
Colchagua Valley, Chile

A. Christman, Mandelgarten, 2008 £80.00
Grosser Gewächs, Riesling,
Germany

Tiger beer £3.50

Main Courses

Fillet of Black Bream £21.95
*baby squid, courgette & red pepper stew,
samphire, tomato butter sauce*

Roasted Loch Duart Salmon £19.95
*herb crust, parmentière potatoes,
fennel, lobster sauce*

Seasonal Roast Breast of Pheasant £24.50
*leg croquette, parsnips & carrots,
celeriac cream, cranberry jus*
(Please note, may contain shot)

Butternut squash & Chestnut Risotto (v) £15.00
aged Parmesan, herb oil

Chargrilled Fillet of Scotch Beef £25.50
*haggis pastry roulade, cep purée,
kale, port jus*

Steak & Christmas Ale Pie £15.50
buttered mash potatoes, peas

Haggis from Cockburn of Dingwall £13.00
tatties, neeps & a nip of whisky

Lunch Carving Trolley £14.95
Chef's choice of potatoes & seasonal vegetables

The Carving Trolley**

LUNCH

Monday – *Roast Loin of Pork*
Tuesday – *Roast Norfolk Turkey*
Wednesday – *Baked Ayrshire Ham*
Thursday – *Roast Leg of Elwy Lamb*
Friday – *Baked Salmon en Croute*

DINNER

Wednesday – *Roast Leg of Elwy Lamb*
Thursday – *Fillet of Beef Wellington £18.50*
Friday – *Sirloin of Beef £18.50*

Starters

Chef's Soup of the Day £5.75

Macknights Rope Hung
Scottish Smoked Salmon £10.75
Avruga caviar, crème fraîche, chives

Pan Fried Orkney Scallops £10.50
black pudding, parsnip purée, parsnip crisps

Potted Brown Shrimps £8.95
citrus & saffron dressing, sourdough toast

Game Terrine £9.75
*apple & cranberry compôte,
red wine & shallot reduction*

Golden Cross Goats Cheese £7.95
chicory, nectarine, walnuts, truffled honey dressing

Haggis from Cockburn of Dingwall £6.95
neeps & a nip of whisky

Wine Recommendation

Macon Uchizy 2015 £27.50

Mallory & Benjamin Talmard

*This lovely chardonnay is pale gold with an intense,
citrus-infused nose and creamily rich palate, this is still
very young yet impressive all the same.*

Château Timberlay 2010 £24.00

*Deep ruby/garnet red colour,
complex bouquet of prunes,
bell peppers, cedar and smoky notes.*

*Rich flavours follow nose, balanced long finish
and firm tannins.*

Desserts

Clementine Posset £7.00
poached kumquat, shortbread biscuit

Traditional Christmas Pudding £6.95
brandy sauce

Chocolate Mousse £7.00
mulled wine poached pear, griottine cherries

Cranachan £7.00
*whipped cream, toasted oats, raspberries,
whisky, honey, shortbread biscuit*

Fresh Fruit Salad £6.00

Ice Cream or Sorbet Selection £6.95

Savouries

Selection of British Cheeses £9.95
please see separate cheese menu

Welsh Rarebit £6.95

The Bartender's Whisky Recommendation

Auchentoshan American Oak £6.00

*In 2014, this replaced the
Auchentoshan Classic,
Matured exclusively in first-fill bourbon
casks, this is a vanilla rich and fruity whisky.*

***Please do not hesitate to speak to the
Dining Room Manager if you have any requests,
allergies or dietary requirements***

***If you would prefer a lighter option you are welcome to
choose two starters, or a selection of omelettes and
salads are available on request***