

## ***Prix Fixe Lunch Menu***

2 Courses £20.95

3 Courses £24.95

Chef's Soup of the Day

Smoked Fish Pâté  
*lemon dressing*

Caesar Salad  
*Parmesan, croutons & chives*

Haggis from Cockburn of Dingwall  
*neeps & a nip of whisky*

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Pan Fried Gurnard Fillet  
*Provençale vegetables, herb oil*

Macaroni Cheese (v)

Sautéed Lambs Liver  
*mashed potatoes, savoy cabbage & jus*

The Carving Trolley  
*Chef's choice potatoes & seasonal vegetables*

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Ice Cream or Sorbet Selection

Cranachan

Fresh Fruit Salad

Welsh Rarebit

Includes Filter Coffee & Scottish tablet

## ***Main Courses***

Pan Fried Fillet of Scottish Salmon £19.75  
*crab & saffron risotto, confit cherry tomatoes,  
salsa verde, crispy sage*

Roasted Atlantic Cod Fillet £21.95  
*braised chicken wings, savoy cabbage,  
cep mushrooms, chicken jus*

Vegetable and Nut Galette (v) £15.00  
*roasted Provençale vegetables*

Roasted Fillet of Herb Crusted Scotch Beef £25.50  
*noisette potatoes, spinach, wild mushrooms  
artichoke velouté, red wine reduction*

Confit Pork Belly £20.95  
*Black pudding bon bon, roast nectarine, confit shallot,  
Baby fennel, Madeira jus*

Steak & Edinburgh 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 potatoes & seasonal vegetables*

### **The Carving Trolley**

#### **LUNCH**

Monday – *Roast Sirloin of Scotch Beef*

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

*subject to availability*

## ***Starters***

Chef's Soup of the Day £5.75

Grants Oak Smoked Scottish Salmon £10.50  
*lemon & dill*

Orkney Scallops £10.50  
*baby squid, curried parsnip purée, curry oil emulsion*

Club Smoked Duck Breast £7.95  
*fig, golden raisins, hazelnut vinaigrette*

Blue Cheese & Pear Salad (v) £7.25  
*walnuts & grain mustard dressing*

Chicken Liver Parfait £7.95  
*red onion confit & toasted brioche*

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***

Baked Alaska £7.00  
*passion fruit coulis, mango salad*

Warm Apple Tart Tatin £7.00  
*vanilla ice cream*

Chocolate Brownie £6.95  
*salted caramel ice cream. Caramel sauce*

Cranachan £6.75  
*whipped cream, toasted oats, raspberries, whisky, honey, shortbread biscuits*

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 £6.25

## ***The Bartender's Whisky Recommendation***

***Spey Tenné £5.50***

*Spey Tenné is finished for six months in Tawny Port casks, with a minimum age of eight years. The clean fresh fruit aroma of apples, pears and a trace of overripe bananas laced with milk chocolate and vanilla suggests a sweet taste and indeed this port wood finish from rich old tawny port wood casks does not disappoint. An excellent choice as a pre-dinner aperitif it is very sweet to the taste and leads to a medium finish that does not overstay its welcome.*

***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.***

## **Upcoming Events**

*Friday 25<sup>th</sup> January*

*Burns Supper*

*Monday 4<sup>th</sup> February*

*New Members Dinner*

*Tuesday 5<sup>th</sup> February*

*No.9 Society Lunch*

## **Key Dates for your Diary**

*Thursday 6<sup>th</sup> February*

*Golfing Society Social Evening*

*Friday 7<sup>th</sup> February*

*YMS Inter Club Burns Supper*

*25<sup>th</sup> Feb – 22<sup>nd</sup> March*

*Scottish Schools Art Exhibition*

***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*

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Lamb Madras  
*(Tomatoes, Cumin, Coriander)*

Chicken Korma  
*(Coconut, Almonds, Coriander)*

Vegetable Curry (V)  
*(Lentils, Tomatoes)*

*Main courses are served with Basmati rice*

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***Suggested beverages***

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

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

Tiger beer £3.50