

***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 Dhal (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 Cornish Sea Bass £21.95
pak choi, mussel, spring onion, coconut sauce

Butternut Squash Risotto (v) £15.00
goats cheese, truffle oil, crispy sage

Confit Duck Leg £19.75
red cabbage, green beans, peppercorn sauce

Chicken & Leek Pie £15.50
buttered mash potatoes, peas

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

Carving Trolley £14.95 / £18.50
Chef's choice of potatoes & seasonal vegetables

From the Grill

*served with
mushroom, tomato, watercress &
hand cut chips*

Scotch Rib Eye Steak £22.25

Scotch Fillet Steak 6oz £24.00

Scotch Fillet Steak 8oz £28.00

Trio of Elwy Lamb Cutlets £18.50

Fillet of Scottish Salmon £19.75

Béarnaise Sauce £1.50
Green Peppercorn Sauce £1.50

Starters

Chef's Soup of the Day £5.75

Grants Oak Smoked
Scottish Salmon £10.75
lemon & dill

Pan Fried Orkney Scallops £10.50
black pudding, pea purée, coriander cress

Confit Pheasant Terrine £9.75
pistachio, apple chutney, sourdough

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

Cranachan £7.00

*whipped cream, toasted oats, raspberries,
whisky, honey, shortbread biscuit*

Sticky Toffee Pudding £7.00

butterscotch sauce, vanilla ice cream

Winter Berry Cheesecake £7.00

berry compôte

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

Glengoyne 10yo £5.50

*The slowest distilled whisky in Scotland and
completely unpeated malt.*

*The 10 year old is smooth, fruity and incredibly
moreish. With tastes of fresh green apples.*

***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

Inter Club Burns

Thursday 7th February

Musical Evening with Luka Okros

Tuesday 19th February

Scottish Schools Art Exhibition

25th February - 22nd March

The Arts Society & Library Group Present:

In Conversation with David Calder

Wednesday 27th February

Open Evening

Monday 4th March

No.9 Society - Professor Trevor Jones

Tuesday 5th March

Book Club

Tuesday 5th March

"An Equal Music" by Vikram Seth

Alba Lunch

Wednesday 13th March

Anne Haworth, Lecturer at the V&A will talk about the Dior Exhibition at the V&A museum.

Don't forget :

Curry on Monday nights,

No corkage Tuesdays!

Set Price Lunch
Two courses £20.00

Soup of the Day

Grilled Asparagus
hazelnut & balsamic vinegar

Bangers & Mash
peas

Fillet of Cod
broccoli, artichoke velouté

included
Filter Coffee & Orkney Tablet

The Carving Trolley**

LUNCH £14.95

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* £14.95
Thursday – *Fillet of Beef Wellington* £18.50
Friday – *Sirloin of Beef* £18.50

***subject to availability*