

***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*

Lamb 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 Halibut £21.95
*spring onion mash, baby fennel, carrots,
cream sauce*

Grilled Fillet of Scottish Salmon £19.75
baby new potatoes, green beans

Wild Mushroom Pithivier (v) £15.00
leaf spinach, roasted shallots, mushroom velouté

Chicken & Leek Pie £15.50
buttered mash potatoes, peas

Beef & Wild Mushroom Stroganoff £18.50
green beans, truffle rice

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

Meats From the Grill

*served with
mushroom, tomato, green beans,
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

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 wedge, dill

Pan Fried Orkney Scallops £10.50
*black pudding, apple purée,
apple & shallot dressing, coriander cress*

Poached Egg Caledonian £8.95
toasted muffin, smoked salmon, hollandaise

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

Potted Venison £8.95
redcurrant dressing, rocket

Wine Recommendation

Macon Uchizy 2015 £30.00

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.*

***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.***

Desserts

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

Banana Fritters £7.00
coconut ice cream, caramel sauce

Mango & Passion Fruit Pavlova £7.00
mango & passion fruit salad

Ice Cream or Sorbet Selection £6.95

Savouries

Welsh Rarebit £6.95

Selection of British Cheeses £9.95
please see separate cheese menu

Port Recommendation (50ml)

Taylor's LBV 2013 £4.00 glass/ £45.00 bottle

Taylor's Vintage 2011 £12.00 glass / £120.00 bottle

Taylor's 10 year old Tawny Port £7.00 glass/
£28.00 half bottle

Port Flight

Ruby, Tawny & Vintage (3x25ml) £9.95

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.*

Upcoming Events

Scottish Schools Art Exhibition

25th February - 22nd March

Alba Lunch

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

Wednesday 13th March

Dance Classes

Monday 18th March

119th Musical Evening

Laura Ruhí Vidal & Ricardo Gosalbo

Tuesday 19th March

Number 9 Society Lunch – Bill Grant MP

Tuesday 2nd April

Book Club 6pm to 8pm

“Beethoven – The Man Revealed”

by John Suchet 2017

“Wagner” By Simon Callow 2017

Tuesday 2nd April

Caledonian Racing Society – AGM/Dinner

Wednesday 3rd April

120th Musical Evening

Florian Mitrea

Tuesday 9th April

Set Price Lunch
Two courses £20.00

Soup of the Day

Potted Venison
redcurrant dressing, rocket

Traditional Fish & Hand-Cut Chips
peas, lemon, home-made tartare sauce

Grilled Breast of Chicken
*sautéed savoy cabbage, baby carrot,
fondant potato, Port jus*

included

Filter Coffee & Orkney Tablet

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Two courses £20.00

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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 – *Roast Sirloin of Beef* £18.50

***subject to availability*

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