

***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 Bream £19.00
*noisette potato, wild garlic, purple broccoli,
beurre blanc, chorizo crumb*

Grilled Fillet of Scottish Salmon £19.75
*sesame noodles, pak choi, shittake mushrooms,
lemon grass & ginger broth*

Risotto Primavera (v) £15.50
shaved Parmesan, truffle oil

Supreme of Guinea Fowl £18.75
*fondant potato, burnt onion purée,
sweetcorn velouté, chanterelle mushrooms*

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

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, pea velouté,
pea shoots, truffle oil*

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

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

Ham Hock Terrine £8.95
piccalilli, sourdough toast

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*

Vanilla Crème Brûlée £7.00
shortbread biscuit

Glazed Lemon Tart £7.00
lemon sorbet, nut granola

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

Glenmorangie Original £5.50

*The 'original' sets a high standard for Highland whisky,
and has gone from strength to strength since its slightly
controversial packaging redesign a few years ago.
Medium-bodied and gently warming, with pleasant spicy
notes.*

Upcoming Events

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

Easter Carvery

Sunday 21st April

Arts Group Talk – Andrew Gow

Thursday 25th April

Number 9 Society Lunch – Paul Burnell

Tuesday 7th May

Book Club 6pm to 8pm

“Sudden Death”

by Alvaro Enrique 2017

Tuesday 7th May

Set Price Lunch
Two courses £20.00

Soup of the Day

Potted Shrimps
rocket salad, lemon dressing

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

Calves' Liver & Bacon
mash potato, tenderstem broccoli

included

Filter Coffee & Orkney Tablet

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Two courses £20.00

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Traditional Fish & Hand-Cut Chips
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Calves' Liver & Bacon
mash potato, tenderstem broccoli

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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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