

***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

Pan Fried Fillet of Sea Bream £19.00
*spiced Parisienne potatoes, tiger prawns,
sprouting broccoli, curry & coconut cream,
coriander cress*

Herb Crusted Fillet of Scottish Salmon £19.75
*parmentier potatoes, asparagus, broad beans, peas,
fennel, lemon butter sauce*

Red Pepper & Tomato Gnocchi (v) £15.50
baby spinach, parmesan, wild garlic oil

Szechuan Peppered Duck Breast £18.75
*spring onion mash, pak choi, pickled plum,
chilli Asian jus*

Chicken & Bacon Pie £15.50
buttered mash potatoes, peas

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

Carving Trolley
*Monday to Friday lunch £14.95
Wednesday dinner £14.95
Thursday & Friday night £18.50*

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
*crispy pancetta, garlic & saffron emulsion,
micro basil*

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

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

Marinated Golden Cross Goats Cheese £7.95
peach, avocado, hazelnut dressing

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 Tanesse 2014 £28.00

*Produced predominately with Merlot and Cabernet
Sauvignon grapes. Tanesse has classic structure, but in
recent vintages and with skilled winemaking this fruit
forward style has really delivered a smooth easy drinking
red with an extra depth of softness, some subtle oak, ripe
tannins, and an excellent balance.*

***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*

Glazed Lemon Tart £7.00
oat & nut granola, vanilla ice cream

Summer Fruit Savarin £7.00
kumquats, raspberry sorbet & raspberry gel

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

Highland Park Svein £6.00

*Matured pre-dominantly in sherry seasoned
ex- American oak casks, which has resulted in plenty of
orange oil, vanilla, caramel and peppery oak,
along with plenty of smoke.*

Upcoming Events

Club AGM

Wednesday 15th May

YMS Murder Mystery

Friday 17th May

Dance Practice

Tuesday 21st May / Thursday 30th May

Open Evening

Monday 3rd June

Number 9 Society Lunch – Benny Higgins

Tuesday 4th June

Summer Ball

Friday 7th June

Book Club

“The Unfinished Palazzo”

by Judith Mackrell 2018

Tuesday 11th June

Dance Class

Thursday 13th June

Alba Lunch - Kenwood House Visit

Wednesday 19th June

Set Price Lunch
Two courses £20.00

Soup of the Day

Smoked Mackerel Pâté
horseradish cream

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

Beef Stroganoff
truffle rice, green beans

included

Filter Coffee & Orkney Tablet

Set Price Lunch
Two courses £20.00

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horseradish cream

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

Beef Stroganoff
truffle rice, green beans

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 – *Roast Sirloin of Beef* £18.50

***subject to availability*

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