

***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 served with
Naan Bread & Poppadom*

Caribbean Style Goat Curry

Thai Red Chicken Curry

Parsnip, Cauliflower & Chickpea Korma (V)

Main courses are served with Basmati rice

Tiger beer £3.50

Main Courses

Fillet of Loch Duart Salmon £19.75

*Parisienne potatoes, purple broccoli,
wild mushrooms, pea velouté*

Seared Fillet of Sea Bass & King Prawn £19.50

*asparagus, green beans, light curry sauce,
curried cauliflower purée*

Tournedos of Rosé Veal £22.00

*herb polenta, pepper confit, cavolo nero,
Romesco sauce & sage*

Risotto Primavera (v) £15.50

aged Parmesan & truffle oil

Chicken, Mushroom & Leek 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 dinner £18.50

Meats From the Grill

***served with: mushroom, tomato,
green beans, watercress & hand-cut chips***

Scotch Rib Eye Steak 6oz £22.25

Scotch Fillet Steak 6oz £24.00

Lamb Cutlets £21.95

Calves Liver £18.75

Béarnaise / 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 Scallops £10.50
Chapman's black pudding, apple & shallot herb oil

Scotch Game Terrine £8.95
fig confit, red wine, toasted sourdough bread

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

Smoked Duck £7.95
blood orange, hazelnut vinaigrette, roasted hazelnuts

Wine Recommendation

Viognier Delas 2018 £24.00

Aromas of the grape variety are to the fore, with apricots, peaches, exotic fruits and preserved citrus fruit.

The palate is both smooth and fresh, finishing on dried fruits hint.

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

Mixed Berry Baked Alaska £7.00
passionfruit sauce

Sticky Toffee Pudding £7.00
vanilla ice cream, toffee sauce

Dessert of the Day £7.95

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 ***John Crabbie 12yo £5.50 43% ABV***

This 12 year old single malt is from an undisclosed Island distillery. Grassy, malty notes and a long smoky finish. .

Upcoming Events

***** NEW *****

Last Friday of the Month

Dinner with light jazz piano, (no cover charge)

with Dr. Paul Weinreb

Friday 27th March

Scottish Schools Art Exhibition

In the Drawing Room

24th February to 20th March

Library Evening

with Rosemary Goring

Tuesday 10th March

Science Group Evening

with Dallas Campbell

Wednesday 25th March

Book Club

"Welcome to Lagos"

By Chibundu Onuzu 2017

Tuesday 31st March

Racing Society

Dinner & AGM

Thursday 2nd April

Family Easter Carvery

Sunday 12th April

Set Price Lunch
Two courses £20.00

Soup of the Day

Crayfish Cocktail
Marie Rose sauce

Fish & Chips
*beer battered cod, chunky chips,
peas & lemon tartare sauce*

Bangers & Mash
*Cumberland sausages, mashed potato,
green beans, red wine jus*

included
Filter Coffee & Orkney Tablet

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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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