

Cairndale

HOTEL

STARTER

CHICKEN LIVER PATE
WITH BEETROOT CHUTNEY & COURDOUGH TOAST

SOUP

RED LINTIL & VEGETABLE BROTH
WITH A CRUSTY BREAD ROLL

MAIN

STEAK PIE
WITH POTATOES & VEGETABLES

GRILLED FILLET OF SEA BASS
WITH SALSA VERDE

GRILLED CAULIFLOWER STEAK (V)
WITH CHERRY VINE TOMATO, FLAT MUSHROOM & PEPPERCORN SAUCE

DESSERT

TYPSY LAIRD TRIFLE
DRAMBUIE, SPONGE, JELLY & CUSTARD

CHOCOLATE & CARAMEL DELICE
WITH BERRY COMPOTE

TREACLE TART
WITH RASPBERRY COULIS

TEA & COFFEE

The Cairndale makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur. Adults needs around 2,000 kcal a day