

Cairndale

HOTEL

STARTER

CHICKEN LIVER PARFAIT
WITH BEETROOT, CHUTNEY & TOASTED SOURDOUGH

SOUP

CARROT & CORIANDER SOUP
WITH A CRUSTY BREAD ROLL

MAIN

SLOW ROASTED SHOULDER OF LAMB
WITH A RED WINE & ROSEMARY GRAVY

SEARED FILLET OF SALMON
WITH BEARNAISE SAUCE

VEGETABLE LASAGNE (V)
WITH GARLIC BREAD & SIDE SALAD

DESSERT

LEMMON POSSET
WITH SHORTBREAD & BERRY COMPOTE

STICKY TOFFEE PUDDING
WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM

TRIO OF ICE CREAM
FROM TAYLORS OF BIGGAR

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