

# Cairndale

HOTEL

## STARTER

### COCK A LEEKIE TERRINE

WITH ARRAN OATIES & GALLOWAY LODGE CHUTNEY

## SOUP

### TRADITIONAL SCOTCH BROTH

WITH A CRUSTY BREAD ROLL & BUTTER

## MAIN

### STEAMED FILLET OF SALMON

WITH A BARONY SMOKED SALMON & LEEK MOUSSE, DILL VELOUTE

### SLOW BRAISED SILVERSIDE OF BEEF

WITH CLAPSHOT, STORNOWAY BLACK PUDDING & WHISKY PEPPERCORN SAUCE

### ROAST SQUASH & GALLOWAY CHILLI RISOTTO (V)

WITH GRILLED KEDAR HALLOUMI

## DESSERT

### TRIO OF DESSERTS

ICED CRANACHAN PARFAIT, ECCLEFECHAN TART, SCOTTISH TABLET BROWNIE

## TEA OR COFFEE

### SHARING PLATTER DINNER

£39.50 PER PERSON

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