

# Cairndale

HOTEL & SPA

## SCOTTISH MENU



### STARTER

#### **PRESSED BARONY HOT SMOKED SALMON & HORSERADISH TERRINE**

with pickled cucumber ribbons, dill oil & Aaron oaties

### SOUP

#### **LEEK, POTATO & THYME VELOUTE**

served with a crusty bread roll

### MAINS

#### **SLOW BRAISED BEEF CHEEKS**

with farm vegetables & a rich red wine jus

#### **CHICKEN BALMORAL**

served with Mogerleys haggis stuffing,  
smoked bacon Whisky cream sauce

#### **WILD MUSHROOM & PEAR BARLEY RISOTTO (V)**

Lockerbie Cheddar, thyme oil & crispy sage

### DESSERT

#### **TRIO OF CAIRNDALE DESSERTS**

Modern Cranachan, Whisky honey,  
Bark chocolate & orange torte,  
Salted caramel profiteroles