

Cairndale

HOTEL & SPA

CABARET MENU



STARTER

CHICKEN LIVER PARFAIT

with Poachers pickle & Arran oatcakes

SOUP

LENTIL & VEGETABLE SOUP

served with a crusty bread roll

MAINS

COTTAGE PIE

Scottish beef mince, garden peas,
mashed potatoes, Rosemary gravy

SLOW ROASTED LEMON THYME CHICKEN

with farm vegetables & a thyme chicken jus

LEEK & GARDEN PEA RISOTTO (V)

with shaved parmesan cheese, herb oil, garlic toast

DESSERTS

CHOCOLATE BROWNIE

Chantilly cream, raspberry coulis, Biscoff crumb

ORANGE & CARDAMOM PANNA COTTA

with orange zest, mango compote, toasted coconut flakes

TRIO OF DRUMMUIR

ICE CREAM

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