

# Cairndale Spa

**BOLLINGER CHAMPAGNE  
LUNCH 2026**

## SMALL PLATES

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### **TWICE-COOKED MORELS & CHÈVRE SOUFFLÉ**

*Frisée, pickled shallots, lemon vinaigrette (v)*

### **BARONY SMOKED SALMON**

*Served over Hass avocado, truffle parmesan sabayon, with a microgreen salad (gf)*

### **SWEETCORN VELOUTÉ**

*Brown butter, chilli (gf)*

## MAINS

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*Lorem ipsum*

### **CHICKEN CONFIT**

*Potato, spinach & smoked bacon hash, poached egg, thyme jus (gf)*

### **COD LOIN**

*Served over zucchini, Jersey potatoes, in a bouillabaisse sauce (gf)*

### **ROASTED BUTTERNUT SQUASH**

*Herbed quinoa, spinach, pomegranate, goat's cheese & yuzu dressing (v)*

## DESSERTS

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### **MATCHA MOUSSE SLICE**

*Blood orange, almond crumb*

### **DARK CHOCOLATE SPHERE**

*Raspberry & vanilla mousse, chocolate brownie, raspberry gel, warm salted caramel sauce*

### **LEMON SOUFFLÉ**

*Citrus sorbet, candied zest*

#### **FOOD ALLERGIES & INTOLERANCES**

*If you have a food allergy or intolerance, please highlight this with us prior to placing your order and we can guide you through our menu. Version 03/26*

