

CARNEGIE LODGE HOTEL DINNER MENU

STARTERS

CHEF'S HOMEMADE SOUP OF THE DAY

Chef's homemade soup, served with crusty bread and butter £3.60

MELON AND FRUIT COCKTAIL

Balled melon combined with a selection of seasonal fruits and spiked with a Midori liqueur syrup £4.80

CHEF'S CHICKEN LIVER PATE

Chef's homemade smooth chicken liver pate set onto crisp salad leaves dressed with a cranberry vinaigrette accompanied with oatcakes and melba toast £5.90

CARNEGIE MUSHROOMS

Button mushrooms cooked in a rich cheese and mustard sauce placed into a freshly baked puff pastry case £5.90

BLACK PUDDING AND APPLE FILO

Famous Speyside black pudding topped with crushed apple wrapped in filo pastry served onto a pool of sweet port wine sauce £5.90

HAGGIS AND TURNIP FILO

Award winning Speyside haggis topped with crushed turnip and wrapped in filo pastry placed onto a cream and whisky coarse grain mustard sauce £5.90

BUTTERFLY KING PRAWN

5 large king prawns breaded and shallow fried placed onto a selection of crisp salad leaves accompanied with tartare sauce £6.50

PRAWN COCKTAIL

Fresh bay prawns placed onto shredded salad leaves, chopped tomatoes and cucumber topped with a Marie Rose sauce accompanied with lemon and brown bread and butter £5.80

SEAFOOD MEDLEY

Fresh bay prawns, smoked salmon and pickled Orkney herring presented with a crisp side garnish and accompanied with a delicate seafood dip £6.80

MUSSEL AND SMOKED HADDOCK STEW

Fresh mussels and smoked haddock combined together with garlic, lemon and a touch of white wine finished with double cream, served with crusty bread and butter £6.50

TORTELLINI DEL MARA

Freshly cooked pasta pockets filled with ricotta cheese tossed in a cream and butter sauce with a hint of garlic and tarragon, flavoured with prawns, mussels and smoked salmon £6.50

LINGUINE CARBONARA

Fresh linguine pasta tossed with mushrooms, bacon, and garlic finished with parmesan cheese and double cream £5.90

PENNE BAR ROMA

Freshly cooked penne pasta tossed in a sweet cherry tomato and basil sauce containing mushrooms, onions and peppers, finished with double cream £5.90

All pasta dishes are available as main courses £9.90

MAIN COURSES

BREADED HADDOCK

Fresh fillet of breaded haddock deep fried and served with a crisp salad garnish and accompanied with tartare sauce £9.90

BREADED SCAMPI TAILS

Breaded scampi tails deep fried and served with a crisp side salad accompanied with tartare sauce £10.90

CHEF'S ROAST OF THE DAY

Freshly roasted joints served with a rich meat gravy and accompaniments £11.50

CHICKEN HIGHLANDER

Poached breast of chicken placed onto a bed of award winning Speyside haggis and cream potato smothered in a rich whisky and mushroom sauce finished with coarse grain mustard and double cream £12.80

CHICKEN PROVENCALE

Poached breast of chicken finished in a ripe cherry tomato sauce containing mushrooms, onions, and chopped peppers accompanied with a timbale of rice £12.80

CHICKEN MACLEOD

Poached breast of chicken placed onto a bed of Speyside black pudding topped with a sweet port wine sauce £12.80

CHICKEN GRAN MARC

Poached breast of chicken smothered in a cream and brandy sauce containing sliced mushrooms, onions and chopped tomatoes, flavoured with a hint of garlic and French mustard, finished with double cream and accompanied with a timbale of rice £12.80

PORK STROGANOFF

Strips of pork fillet sautéed with mushrooms, onions and peppers, flamed with brandy finished with a touch of garlic, paprika and double cream accompanied with a timbale of rice £12.70

POT ROASTED PORK AND PEACHES

Slices of pork fillet pot roasted and placed onto a peach and sweet port sauce flamed with peach Schnapps £12.70

GAMMON STEAK GARNI

8oz fresh gammon steak grilled with tomato and served with pan fried mushrooms and crispy onion rings £11.70

GAMMON STEAK HAWAIIAN

8oz gammon steak grilled and finished with melted cheddar cheese and peaches placed onto a sweet red wine gravy £12.10

HALF ROASTED DUCK A L'ORANGE

Freshly roasted half duck smothered in an orange liqueur sauce £17.90

GRILLED SALMON FILLET

Fresh salmon fillet grilled with lemon and dill butter placed onto a selection of crisp salad leaves dressed with a reduced balsamic and virgin olive oil £13.20

SALMON ALEXANDER

Fresh salmon fillet grilled with lemon and dill butter placed onto a bed of vegetable ribbons topped with a lobster and prawn sauce £13.90

SALMON ITALIAN

Baked salmon fillet placed onto a bed of linguine pasta tossed in a ripe cherry tomato, garlic and tarragon sauce £13.90

SIRLOIN STEAK GARNI

8oz sirloin steak cooked to your preference and served with grilled tomato, pan fried mushrooms and crispy onion rings £19.80

RIB EYE STEAK GARNI

8oz rib eye steak cooked to your preference and served with grilled tomato, fried mushrooms and crispy onion rings £19.80

CAJUN RIB EYE STEAK

8oz rib eye steak coated in chef's own Cajun spices cooked to your preference and carved onto a selection of crisp salad leaves dressed with a sweet chilli and balsamic dressing £19.80

VEGETABLE AND GOATS CHEESE NUT ROAST

Selection of chef's vegetables mixed with nuts and topped with goats cheese baked in the oven and placed onto a tomato and basil sauce £11.90

MUSHROOM AND CAPSICUM STROGANOFF

Button mushrooms, mixed peppers and garlic pan fried and flamed with brandy with a touch of paprika and tarragon finished with double cream accompanied with a timbale of rice £10.90

CANNELLONI ALFREDO

Fresh pasta tubes filled with ricotta cheese stuffing, baked in a rich garlic and tomato sauce containing mushrooms, onions and peppers £10.90

CHEF'S RECOMMENDATIONS

All steaks can be cooked in the following sauces £2.50

DIANE SAUCE

Brandy and French mustard finished with cream and mushrooms, tomato and chopped onions

AU POIVRE

Cracked black peppercorns, brandy and double cream

CHASSEUR

Beef gravy, garlic, tarragon, onions, tomato and mushrooms finished with red wine

RABBIE BURNS

Whisky, mushrooms and double cream

ROSSINI

Beef gravy, port and sweet red wine, finished with brown sugar

PLEASE ALLOW 20 MINUTES FOR COOKING

ALL MAIN COURSES ARE SERVED WITH BOILED POTATOES AND SEASONAL VEGETABLES.
FRENCH FRIES ARE AVAILABLE ON REQUEST

CHEF'S SELECTION OF HOMEMADE DESSERTS £4.95

VARIOUS ICE CREAMS £3.95

SELECTION OF CHEESE AND BISCUITS £4.95

FRESHLY BREWED CONA COFFEE £2.50

CAPPUCCINO COFFEE £2.60

ESPRESSO COFFEE £2.60

VARIOUS LIQUER COFFEES FROM £5.40

