

Carnegie Lodge Hotel

SET LUNCH MENU

2 COURSES £12.50

3 COURSES £14.95

STARTERS

CHEF'S SOUP OF THE DAY

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

PATE MAISON

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

MIDORI MELON

Balled melon combined with a selection of seasonal fruits and spiked with a Midori liquer syrup

CARNEGIE MUSHROOMS

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

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

BREADED KING PRAWNS

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

PRAWN COCKTAIL

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

SEAFOOD MEDLEY

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

TORTELLINI DEL MARA

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

MAIN COURSES

CHEF'S ROAST OF THE DAY

With all the trimmings

BREADED HADDOCK

Fresh fillet of haddock breaded and deep fried, served with a crisp side salad accompanied with tartare sauce

GRILLED SALMON FILLET

Fresh salmon fillet grilled with lemon butter and placed onto a selection of chef's salad leaves dressed with a balsamic and olive oil

BREADED SCAMPI TAILS

Fresh local scampi tails breaded and deep fried served with a crisp salad garnish and accompanied with tartare sauce

CHICKEN CURRY

Tender strips of fresh chicken slowly cooked in a mild curry sauce containing mushrooms and peppers accompanied with a timbale of rice

CHICKEN CAESAR SALAD

Breast of chicken sliced and tossed in a selection of salad leaves and mixed with lardons of bacon and bread croutons then dressed with our house caesar dressing

GAMMON STEAK

8oz gammon steak grilled and topped with fresh pineapple

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 ripe tomato and basil sauce flavoured with a hint of garlic

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

ALL MAIN COURSES ARE SERVED WITH FRESHLY COOKED POTATOES AND VEGETABLES,
CHIPS ARE AVAILABLE UPON REQUEST

CHEF'S SELECTION OF HOMEMADE DESSERTS

VARIOUS ICE CREAM

CHEESE AND BISCUITS

CONA COFFEE £2.00

CAPPUCCINO, ESPRESSO £2.30