

CARRON ART DECO RESTAURANT

MUSHROOM AND ROOT GINGER SOUP

A creamy mushroom soup with a hint of ginger, served with home-made bread

HOT SMOKED SALMON SALAD

Locally smoked salmon tossed through citrus fruits, baby leaves and sour cream dressing

Chicken Liver and Bacon Terrine

Home-made chicken liver and bacon terrine served with warm toast and home-made piccalilli

DELUXE GARLIC BREAD BRUSCHETTA

Whole garlic bulb oven roasted and served with olive oil crustini topped with a spicy tomato salsa



CHICKEN CASSEROLE IN A CREPE PANCAKE

Diced chicken breast, bacon, red peppers, onions and carrots in a creamy white wine sauce, served in a home-made potato crepe pancake

pot roast aberdeen angus beef

Served with a haggis, neeps and tattie tower and a rich drambuie gravy

smoked haddock

Locally smoked haddock, grilled and served on a tarragon mash with a white wine cream sauce

MEDITERRANEAN VEGETABLE TARTLET

Roasted mediterranean vegetables in a pastry case topped with feta cheese and drizzled with a red pepper coulis



Raspberry Crème Brûlée

A creamy raspberry crème brûlée served with home-made shortbread

CHOCOLATE FUDGE CHEESECAKE

A deliciously light home-made cheesecake served with a fruit coulis

Apple and APRICOT pie

Home-made apple and apricot pie with vanilla ice cream



Coffee and petit fours

£23.95 per head