

Carrigan's

Blantyre function menu

— Carrigan's —

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— Blantyre —

MENU 1

2 COURSE £9.95 – 3 COURSE £12.50

YOUR CHOICE OF SOUP

Bread Roll

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STEAK PIE

Chefs Selection of Potatoes & Vegetables

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CHOCOLATE FUDGE CAKE

Whipped Cream

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MENU 2

2 COURSE £14.95 – 3 COURSE £17.95

Choose a soup, one starter, two mains & two desserts

SOUP OF YOUR CHOICE

Fresh Baked Roll

PRAWN PLATTER

Marie Rose Sauce, Mixed Garnish & Buttered Brown Bread

FAN OF GALIA MELON

Wild Berries & Fresh Mint

TERIYAKI BEEF

Prime Fillet of Beef, Flash Fried, Crisp Salad, Chilli & Soya Dressing

CHICKEN LIVER PARFAIT

Onion Jam & Oatcakes

BRAISED BEEF CHASSUER

Mushroom, Shallots, Red Wine Gravy, Dauphinoise Potatoes & Turned Vegetables

STEAMED SALMON FILLET

Crushed Lemon & Herb Potatoes, Leek & Caper Sauce

PAN FRIED CHICKEN BREAST

Dauphinoise Potatoes, Turned Vegetables, Tarragon Jus

BUTTERNUT SQUASH STRUDLE

Pumpkin & Spinach, Green Basil Pesto, Seasonal Salad, Crispy New Potatoes

GRILLED GAMMON STEAK

Pineapple Salsa, Spiced Roast Potatoes & a selection of Chefs Vegetables

SEA BREAM

Fondant Potato, Spaghetti of Carrot & Courgette, Lemon & Dill Butter Sauce

WARM BRAMBLEY APPLE PIE

Vanilla Ice Cream

CHOCOLATE FUDGE CAKE

Whipped Cream

CRANACHAN PARFAIT

Shortbread, Whiskey, Oats, Honey & Raspberries

HOT JAM SPONGE PUDDING

Custard

LEMON TART

Orange & Vanilla Cream

TUNNOCKS T CAKE CHEESECAKE

Whipped Cream

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MENU 3

2 COURSE £15.95 – 3 COURSE £18.95

Choose a soup, one starter, two mains & two desserts

YOUR CHOICE OF SOUP

Fresh Baked Roll

HAGGIS PARCEL

Haggis, Mash Potato, Swede & Herbs wrapped in a Filo Pastry, Whisky Sauce

SEAFOOD DUO

Prawn Marie Rose, Smoked Salmon, Salad Leaves & Lemon Dressing

GOATS CHEESE & RED PEPPER TART

Seasonal Leaves, Honey Mustard Dressing

CHICKEN & PISTACHIO TERRINE

White Truffle Glace, Toasted Brioche

BAKED FILLET OF MACKAREL

Resting on a Potato, Celery & Horseradish Salad. Pickled Dill Cucumber

PORK LOIN CHARD

Spring Onion & Cabbage Mash, Turned Carrot & Celeriac

BAKED HAKE

Potato, Chorizo & Chick Pea Stew, Crispy Sage Leaves

LAMB SHANK

Crushed Potatoes, Chefs Vegetables, Mint & Rosemary Sauce

CHAR GRILLED VEGETABLE & BRIE PUFF PASTRY PARCEL

Creamy Mushroom Sauce & Seasonal Leaves

CALEDONIAN CHICKEN

Haggis, Whisky Cream Sauce, Dauphinoise Potatoes, Turned Vegetables

SLOW BRAISED RUMP STEAK

Peppercorn sauce, Creamy Mash & Turned Vegetables

PROFITEROLE TOWER

Shortbread, Profiteroles, Chocolate Sauce

DARK CHOCOLATE & BLACKCHERRY BROWNIE

Vanilla Sauce

STICKY TOFFEE PUDDING

Caramel Sauce

HONEY & VANILLA PANNACOTTA

Mango Couli, Puff Candy

WHITE CHOCOLTE CHEESECAKE

Raspberry Compote

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