



John Carrigan's Eating House is a family owned and managed establishment.

Let us take this opportunity to introduce an exciting feature to our award winning restaurant, public house and function suite. Our "Mezzanine" can be your own private dining experience.

The downstairs entrance is a staircase leading from our open log & turf fire up to an elegant room with an oak banqueting table.

Here you can relax with family and friends where our staff will make sure you have all the requirements you need to make this special occasion a memorable one.

We would be happy to discuss what kind of wines you would like to accompany your 3 course meal, or if anybody has special dietary requirements, then when you arrive you won't need to worry about these decisions and your fun can begin.

If you are trying to impress a client or having a celebration, we carry an extensive wine list and one of the largest collections of malt whiskies in Lanarkshire.

We have a music system in this private area, so you can bring your iPod, mp3 player, iPad or even old fashioned CDs to listen to the music you want while you enjoy your meal.

What we ask of you is to take your time, enjoy your meal at a leisurely pace and let us do the rest.

Please note there are staged breaks between each course. All Mezzanine menus include white linen napkins.

Vegetarians catered for on request.



Terms & Conditions of Booking

When booking the Mezzanine, you are agreeing to our terms and conditions.

Provisional bookings will only be held for 14 days.

If payment is not made by this time, we will automatically release the date.

A deposit of £50 is required to confirm your booking.

- This deposit is returnable the day after your event.
- This deposit is non-refundable if cancelled.

The Mezzanine can accommodate from 18 - 30 Guests. Our large Oak Table seats 24 with 3 additional tables of 2 along the window for maximum numbers.

Due to the location of the open plan room, situated above the Lounge and for safety reasons we can only permit 4 guests under the-age of 12.

A children's menu is available at 9.95 for a three course meal.

Meals must be paid in full 7 days prior to your event. Numbers will be confirmed with this payment.

The company will be unable to refund money should numbers decline.

If payment is not made we have the right to cancel your event.

There are staged breaks between the 3 course meals. We kindly ask you to relax and enjoy your experience with us.

If booking the Mezzanine in the evening, last orders for drinks will be at 11.30pm.

Party Poppers, Confetti, Streamers, Sellotape or similar are not allowed on the premises.

- If you are decorating the room, only Blu Tak is permitted as an adhesive on any wooden surface.
- This may affect the return of your deposit.



John Carrigan's Eating House

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www.johncarrigans.co.uk

Mezzanine Menu

Scottish Food & Licensee Award Winners



Owned and managed by the Carrigan family

Menu A

£23.50 per Person

SOUP OF THE DAY

Petit pan roll

CRISPY POTATO SKINS

Salad and garlic mayonnaise dip

CAESARS SALAD

Cos leaves, parmesan shavings, croutons,
Caesar dressing and bacon

TRADITIONAL STEAK PIE

Chef's selection of potatoes and vegetables

BREADED HADDOCK

Fries, salad, coleslaw and tartar sauce

SOUTHERN FRIED CHICKEN

Supreme of chicken in flavoured
breadcrumbs with salad, coleslaw
and garlic dip

CHOCOLATE FUDGE CAKE

Fresh whipped cream

VANILLA ICE CREAM

Choice of sauce

HOT APPLE PIE

Custard

VEGETARIAN OPTIONS

*Vegetarian choices are available
for all our main courses.*

Macaroni Cheese and Fries
Mushroom Stroganoff, Fries and Rice
Vegetable Burrito, Fries and Salad
Penne Piccante and Garlic Bread
Chinese Vegetable Curry, Rice and Fries.

Menu B

£27.50 per Person

SOUP OF THE DAY

Petit pan roll

PRAWN PLATTER

North Atlantic prawns, crispy salad
and Marie Rose sauce

LOUISIANA CHICKEN

Popcorn chicken coated in a smokey
and spicy Louisiana sauce, salad garnish,
garlic bread and dip

MUSHROOM PEPPERPOT

Baby mushrooms cooked in a creamy
peppercorn sauce, served with garlic bread

SLOW COOKED RUMP STEAK

Peppercorn sauce, chef's selection of
mashed potatoes and vegetables

CHICKEN ALLA CREMA

Pan fried breast of chicken, onion, mushroom
and garlic cream sauce with rice and fries

SEA BREAM

Grilled and served on a bed of crushed potatoes,
with cherry tomato salsa drizzled with basil oil

OVEN BAKE LASAGNE

Garlic bread

CHOCOLATE FUDGE CAKE

Fresh whipped cream

TABLET SUNDAE

Chunks of homemade tablet, ice cream
and whipped cream

STICKY TOFFEE PUDDING

Hot with custard

CHEESECAKE OF THE DAY

Menu C

£29.50 per Person

SOUP OF THE DAY

Petit pan roll

GARLIC & CHILLI KING PRAWNS

(£2 supplement)

Sizzling prawns, mixed leaves, cherry tomatoes
and rustic bread

TERIYAKI BEEF SALAD

Prime slices of crispy fillet steak with chilli
& soya dressing

BLAGGIS DUO

Grilled haggis & black pudding
topped with a creamy pepper sauce

ROAST TOPSIDE OF BEEF

Chasseur sauce, chef's selection of potatoes
and vegetables

CALEDONIAN CHICKEN

Pan fried breast of chicken, resting on haggis
with a Drambuie cream sauce

GRILLED SALMON

Baby leek sauce

LAMB SHANK

Rosemary and red wine sauce
with crushed potatoes

12oz SIRLOIN STEAK (£4 supplement)

Peppercorn sauce, fries, onion rings, beef
tomato, Portobello mushroom and rocket.

PROFITEROLES

Chocolate sauce and whipped cream

CARAMEL SHORTCAKE SUNDAE

Ice cream and whipped cream

HOT WAFFLES

Maple syrup and vanilla ice cream

CHEESECAKE OF THE DAY