



# **christmas at the castle club**

**FESTIVE MENUS 2019**





# festive lunch

## starters

<b>Smoked Salmon and Prawns</b> served with a salad garnish and brown bread	6.95
<b>Stornoway Black Pudding and Apple Layer</b> topped with crispy pancetta	5.95
<b>Crispy Coated Brie</b> served with a side dish of cranberry sauce	5.95
<b>Spicy Nachos</b> topped with natural yoghurt, sweet chilli sauce and melted cheese	5.75
<b>Bruschetta Garlic and Herb Bread</b> topped with fresh tomatoes and mozzarella cheese	5.75
<b>Freshly Prepared Soup of the Day</b>	4.75

## main courses

<b>Grilled Angus Sirloin Steak</b> served with onions and mushrooms on a sizzling platter	24.95
<b>Grilled Angus Rump Steak</b> plain or peppered served with onions and mushrooms on a sizzling platter	15.45
<b>Young Fresh Roast Turkey</b> served with oatmeal stuffing, rolls of bacon, chipolata sausage and gravy, with a side dish of cranberry sauce	12.45
<b>Chicken Enchiladas</b> with pieces of fresh chicken, chillies, onions and garlic in a creamy paprika sauce, wrapped in a toasted flour tortilla topped with mozzarella cheese	10.45
<b>Grilled Pork Fillet and Stornoway Black Pudding Layer</b> served with a pink peppercorn and white wine sauce	10.45
<b>Leg of Lamb Casserole</b> slowly cooked in a juniper berry and slow gin sauce	10.45
<b>Castle Club Steak Pie</b> topped with a pastry lid	9.95
<b>Poached Fillet of Fresh Haddock Mornay</b> baked in a cheese sauce	9.95
<b>Fillet of Fresh Haddock</b> grilled with garlic butter or butter topped with prawns	10.95
<b>Deep Fried Fillet of Fresh Haddock</b> coated in bread crumbs or crispy batter	9.95
<b>Vegetable Tortilla</b> with fresh vegetables slightly spiced, wrapped in a flour tortillas, and topped with sweet chilli sauce and mozzarella cheese	9.95

## salad selection:-

<b>Prawn Salad</b> served with a side dish of Marie Rose Sauce	10.95
<b>Home Cooked Smoked Ham and Fresh Turkey Breast Salad</b>	9.75

## desserts

<b>Homemade Orange and Chocolate Cheesecake</b> served with cream or ice cream	5.95
<b>Homemade Sticky Toffee Pudding</b> served with toffee sauce and ice cream	5.95
<b>Traditional Christmas Pudding</b> served with brandy sauce or cream or ice cream	5.95
<b>Traditional Homemade Sherry Trifle</b>	5.95
<b>Snowball Delight</b> (contains nuts)	5.95
<b>Biscuits and Cheese Platter</b> served with a garnish of apple and grapes	6.95

Tea or Coffee	2.30	Caffe Latte	2.95	Cappuccino	2.95
All served with mints					



# festive evening

## starters

<b>Scottish Smoked Salmon and Prawns</b> served with a salad garnish and brown bread	6.95
<b>Stornoway Black Pudding and Apple Layer</b> topped with crispy pancetta	6.25
<b>Crispy Coated Brie</b> served with a side dish of cranberry sauce	6.25
<b>“Spicy Nachos”</b> topped with natural yoghurt, sweet chilli sauce and melted cheese	6.25
<b>“Bruschetta” Garlic and Herb Bread</b> topped with fresh tomato and mozzarella cheese	6.25
<b>Freshly prepared Soup of the Day</b>	4.75

## main courses

<b>Grilled Angus Sirloin Steak Garni</b> served with onions and mushrooms on a sizzling platter	24.95
<b>Young Fresh Roast Turkey</b> served with oatmeal stuffing, rolls of bacon, chipolata sausage, gravy and a side dish of cranberry sauce	15.45
<b>Grilled Pork Fillet and Stornoway Black Pudding Layer</b> served with a pink peppercorn and white wine sauce	14.95
<b>Windward Chicken Roulade</b> with fillet of fresh chicken filled with ham and banana coated in fresh bread crumbs, oven baked, sliced and served with a wholegrain mustard cream sauce	14.95
<b>Chicken Enchiladas</b> cooked with pieces of fresh chicken, chillies, onion and garlic in a creamy paprika sauce, wrapped in a toasted flour tortilla, topped with mozzarella cheese	14.95
<b>Leg of Lamb Casserole</b> slowly cooked in a juniper berry and slow gin sauce	14.95
<b>Castle Club Steak Pie</b> topped with a pastry lid	14.75
<b>Poached Fillet of Fresh Haddock Mornay</b> baked in a cheese sauce	14.95
<b>Deep Fried Fillet of Fresh Haddock</b> coated in crispy batter or bread crumbs	14.95
<b>Fillet of Fresh Haddock</b> grilled with garlic butter or butter and topped with prawns	15.95
<b>Vegetable Tortillas</b> with fresh vegetables, lightly spiced, stir fried, wrapped in toasted flour tortilla topped with sweet chilli sauce and mozzarella cheese	14.95

## salad selection:-

<b>Prawn Salad</b> served with a side dish of marie rose sauce	15.95
<b>Home Cooked Smoked Ham and Fresh Turkey Breast Salad</b>	14.95

## desserts

<b>Homemade White Chocolate and Raspberry Cheesecake</b> with cream or ice cream	6.45	
<b>Traditional Christmas Pudding</b> served with a brandy sauce or cream or ice cream	6.45	
<b>Traditional Homemade Sherry Trifle</b>	6.45	
<b>Homemade Sticky Toffee Pudding</b> served with homemade butterscotch sauce and ice cream	6.45	
<b>Homemade Individual Pavlova</b> topped with Chantilly cream, sliced banana, toffee sauce and served with ice cream	6.45	
<b>Cheese Board</b> with a selection of cheeses served with biscuits, apple and grapes	6.95	
<b>Tea or Coffee</b> 2.30	<b>Caffe Latte</b> 2.95	<b>Cappaccino</b> 2.95

All served with mints



# christmas day

## **Scottish Smoked Salmon Cornets**

Filled with prawns coated in marie rose sauce and served with buttered brown bread.

## **Peppered Mackerel Pate**

Served with Scottish oatcakes.

## **Stornoway Black Pudding Layer**

Grilled black pudding and apple tower served with an apple sauce and crispy pancetta.

## **Cream of Parsnip and Red Pepper Soup**

## **Char Grilled Angus Sirloin Steak Garni**

Served with onions and mushrooms on a sizzling platter.

## **Young Fresh Roast Turkey**

Served with oatmeal stuffing, bacon, chipolata sausages and gravy with a side dish of cranberry sauce.

## **Breast of Barbary Duck**

With roast breast of duck sliced and served in a filo pastry basket with an aromatic plum sauce

## **Grilled Loin of Angus Venison**

With medallions of venison served with a cranberry and port sauce.

## **“Vegetable Tortilla”**

With slightly spiced stir fry fresh vegetables, wrapped in a toasted tortilla topped with sweet chilli sauce and melted mozzarella cheese.

## **Homemade White Chocolate and Raspberry Cheesecake**

Served with cream or ice cream or both

## **Homemade Individual Pavlova**

Topped with Chantilly cream, sliced banana, toffee sauce and served with ice cream

## **Homemade Sticky Toffee Pudding**

Served with toffee sauce and ice cream.

## **Traditional Christmas Pudding**

Served with brandy sauce or cream or ice cream.

## **Homemade Sherry Trifle**

or

## **Cheese Platter**

with a selection of cheeses, biscuits, grapes, apple and chutney

**Tea or Coffee served with mince pies and mints**

**£60.00 per person**