



christmas at the castle club

FESTIVE MENUS 2020



festive lunch

starters

Smoked Salmon and Prawns served with a salad garnish and brown bread	7.25
Stornoway Black Pudding and Apple Layer topped with crispy pancetta	6.25
Crispy Coated Brie served with a side dish of cranberry sauce	6.25
Spicy Nachos topped with natural yoghurt, sweet chilli sauce and melted cheese	5.95
Bruschetta Garlic and Herb Bread topped with fresh tomatoes and mozzarella cheese	5.95
Freshly Prepared Soup of the Day	4.75

main courses

Grilled Angus Sirloin Steak served with onions and mushrooms on a sizzling platter	25.95
Grilled Angus Rump Steak plain or peppered served with onions and mushrooms on a sizzling platter	15.95
Young Fresh Roast Turkey served with oatmeal stuffing, rolls of bacon, chipolata sausage and gravy, with a side dish of cranberry sauce	12.95
Chicken Enchiladas with pieces of fresh chicken, chillies, onions and garlic in a creamy paprika sauce, wrapped in a toasted flour tortilla topped with mozzarella cheese	10.95
Grilled Pork Fillet and Stornoway Black Pudding Layer served with a pink peppercorn and white wine sauce	10.95
Castle Club Steak Pie topped with a pastry lid	10.50
Poached Fillet of Fresh Haddock Mornay baked in a cheese sauce	10.50
Fillet of Fresh Haddock grilled with garlic butter or butter topped with prawns	10.95
Deep Fried Fillet of Fresh Haddock coated in bread crumbs or crispy batter	10.50
Vegetable Tortilla with fresh vegetables slightly spiced, wrapped in a flour tortillas, and topped with sweet chilli sauce and mozzarella cheese	10.50

salad selection:-

Prawn Salad served with a side dish of Marie Rose Sauce	11.95
Home Cooked Smoked Ham and Fresh Turkey Breast Salad	10.50

desserts

Homemade White Chocolate & Raspberry Cheesecake served with cream or ice cream	6.45
Homemade Sticky Toffee Pudding served with toffee sauce and ice cream	6.45
Traditional Christmas Pudding served with brandy sauce or cream or ice cream	6.45
Traditional Homemade Sherry Trifle	6.45
Snowball Delight (contains nuts)	6.45
Biscuits and Cheese Platter served with a garnish of apple and grapes	7.50

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

festive evening

starters

Scottish Smoked Salmon and Prawns served with a salad garnish and brown bread	7.50
Stornoway Black Pudding and Apple Layer topped with crispy pancetta	6.75
Crispy Coated Brie served with a side dish of cranberry sauce	6.75
“Spicy Nachos” topped with natural yoghurt, sweet chilli sauce and melted cheese	6.75
“Bruschetta” Garlic and Herb Bread topped with fresh tomato and mozzarella cheese	6.25
Freshly prepared Soup of the Day	4.75

main courses

Grilled Angus Sirloin Steak Garni served with onions and mushrooms on a sizzling platter	25.95
Young Fresh Roast Turkey served with oatmeal stuffing, rolls of bacon, chipolata sausage, gravy and a side dish of cranberry sauce	15.95
Grilled Pork Fillet and Stornoway Black Pudding Layer served with a pink peppercorn and white wine sauce	15.75
Chicken and Haggis Roulade coated in fresh bread crumbs, oven baked, sliced and served with a wholegrain mustard cream sauce	15.75
Chicken Enchiladas 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	15.75
Castle Club Steak Pie topped with a pastry lid	15.50
Poached Fillet of Fresh Haddock Mornay baked in a cheese sauce	15.50
Deep Fried Fillet of Fresh Haddock coated in crispy batter or bread crumbs	15.50
Fillet of Fresh Haddock grilled with garlic butter or butter and topped with prawns	15.95
Vegetable Tortillas with fresh vegetables, lightly spiced, stir fried, wrapped in toasted flour tortilla topped with sweet chilli sauce and mozzarella cheese	15.50

salad selection:-

Prawn Salad served with a side dish of marie rose sauce	15.95
Home Cooked Smoked Ham and Fresh Turkey Breast Salad	15.50

desserts

Homemade White Chocolate & Raspberry Cheesecake with cream or ice cream	6.95
Traditional Christmas Pudding served with a brandy sauce or cream or ice cream	6.95
Traditional Homemade Sherry Trifle	6.95
Homemade Sticky Toffee Pudding served with homemade butterscotch sauce and ice cream	6.95
Homemade Individual Pavlova topped with Chantilly cream, sliced banana, toffee sauce and served with ice cream	6.95
Cheese Board with a selection of cheeses served with biscuits, apple and grapes	7.50
Tea or Coffee 2.30 Caffe Latte 2.95 Cappaccino 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

£65.00 per person



**Merry
Christmas
&
Best Wishes**

