

# Cairndale

HOTEL

## STARTER

**MORANGIE BRIE & CARAMELISED ONION TART**  
WITH TOMATO CHUTNEY

## SOUP

**BUTTERNUT SQUASH SOUP**  
WITH SWEET CHILLI & COCONUT

## MAIN

**TRADITIONAL ROAST TURKEY**  
WITH SAGE & ONION STUFFING & KILTIED SAUSAGES

**SLOW ROASTED SILVERSIDE OF BEEF**  
WITH YORKSHIRE PUDDING & RICH PAN GRAVY

**SWEET PATATO, MUSHROOM & CHESTNUT WELLINGTON (V)**  
SERVED WITH A VEGETARAIN GRAVY

## DESSERT

**TRIO OF DESSERTS**  
BAILEYS PROFITEROLE, CHOCOLATE DELICE  
& BLOOD ORANGE CHEESECAKE

The Cairndale makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur. Adults needs around 2,000 kcal a day