

# CARRAGON

## R E S T A U R A N T

### *Coffee, tea and fudge*

Regular or decaffeinated coffee	£2.50
Cappuccino	£2.75
Latte	£2.75
Espresso	£2.50
Hot chocolate	£2.75
White hot chocolate	£2.75
Tea; traditional or fruit infusions	£2.50

### *Liqueur Coffees and fudge*

<b>Highland coffee</b>	£4.95
<i>Famous Grouse whisky</i>	
<b>Irish Coffee</b>	£4.95
<i>Bushmill's Irish whisky</i>	
<b>Café Parisian</b>	£4.95
<i>Cognac</i>	
<b>Calypso coffee</b>	£4.95
<i>Tia Maria</i>	
<b>Gaelic coffee</b>	£4.95
<i>Drambuie</i>	

### *Liqueurs*

Cognac	£3.10	Glenkinchie 10 year old	£3.15
VSOP Cognac	£3.85	Macallan 10 year old	£3.15
Tia Maria	£3.10	Laphroaig 10 year old	£3.15
Baileys	£3.10	Cragganmore 12 year old	£3.55
Amaretto	£3.10	The Glenlivet 12 year old	£3.55
Gran Marnier	£3.10	Highland Park 12 year old	£3.55
Drambuie	£3.10	Caol Ila 12 year old	£3.55
Cointreau	£3.10	Oban 14 year old	£4.40

All liqueurs and malts are served in multiples of 2.5ml measures  
VAT @ 17.5% included in all pricing

# CARRAGON

## R E S T A U R A N T

### *To start*

<b>Home made soup of the day</b>	£3.95
<b>Traditional French onion soup</b> <i>parmesan croutons</i>	£4.95
<b>Trio of salmon timbale</b> <i>tartar sauce vinaigrette</i>	£5.95
<b>Smooth chicken &amp; duck parfait</b> <i>quince jelly, highland herb biscuits</i>	£5.95
<b>Tandoori king prawns</b> <i>riatta, lime pickle, tomato &amp; coriander dressing</i>	£6.50
<b>Traditional Caesar salad</b> <i>home-smoked chicken and fried anchovies</i>	Starter £4.95 Main £9.95
<b>Spatzle noodles</b> <i>wild mushrooms, caramelised onions, parmesan &amp; garlic butter</i>	£5.95
<b>Oatmeal crusted haggis</b> <i>Drambuie and marmalade cream</i>	£4.50
<b>Home smoked carpaccio of venison</b> <i>wood sorrel &amp; chicory jam</i>	£5.95

VAT @ 17.5% included in all pricing

# CARRAGON

## R E S T A U R A N T

### Mains

**Pave of sirloin beef** £19.95  
*king oyster mushrooms, pepper sauce & fries*

**Battered fillet of haddock** £9.95  
*fries, chive & lemon mayonnaise*

**Fillet of sea bass & scallops** £15.95  
*artichoke puree, purple sprouting broccoli, fondant potato  
tomato & lemon dressing*

**Thyme roasted chicken breast** £14.95  
*root vegetable dauphinoise, confit chicken & leek canelloni*

**Barbary duck breast** £16.95  
*pumpkin gnocchi, honey roast shallots, chestnuts & baby caper jus*

**Blade of beef** £14.95  
*mashed potato, vichy carrots & rich red wine jus*

**Slow roasted pork belly** £14.95  
*black pudding faggot, savoy cabbage*

**Fillet of salmon** £14.95  
*red wine braised turnip, cavalo nero, thyme & Arran mustard sauce*

**Spinach & ricotta tortellini** £10.95  
*wilted spinach, chive & garlic cream*

### Sides

Chips/boiled potatoes/panache vegetables/seasonal leaves £2.50 each

Dinner inclusive guest have £25.00 to spend on dinner per person

# CARRAGON

## R E S T A U R A N T

### Desserts

**Tangy orange bread & butter pudding**  
*heather honey ice cream*

**Spiced plum & almond pithivier**  
*mulled wine sorbet*

**Winter berry cheese cake**  
*berry compote*

**White chocolate tart**  
*milk chocolate ice cream*

Desserts £4.95 each

### Scottish cheeses

3 choice £5.50 5 choice £7.50

#### Smoked Applewood

*mature cheddar cheese naturally wood smoked on the Mull of Kintyre  
Criffel*

*semi soft organic full fat cows milk cheese from Loch Arthur Creamery, Beeswick*

#### Gruth Dhu

*medium fat fresh cheese coated in peppercorn and pinhead oatmeal*

#### Strathdon Blue

*medium creamy blue, cows milk from Blairnaith Farm, Tain*

#### Mull Truckle

*a mature farmhouse cheddar made from cows milk on the Isle of Mull*

*cheese selection are served with apple and grape chutney and oatcakes*

Cockburn's Port £3.10

Taylor's Vintage Port £3.85