

The Caird Festive Menus

Santa's Christmas Lunches

10 and 17 of December from 12pm until 4pm

Christmas Party Nights

10, 11, 17 and 18 of December from 7pm

Christmas Day Celebration Meal

25 December

Hogmanay Dine & Dance

31 December

THE CAIRD WILL ALSO OFFER OUR NORMAL BAR AND RESTAURANT MENUS THROUGHOUT DECEMBER, PLEASE VISIT OUR WEBSITE FOR DETAILS

Jimmy, Karen and family and all our dedicated staff would like to wish all customers old and new, after what has been an incredibly difficult time, an amazing Christmas & New Year, good health and happiness

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THE CAIRD

ALL MENUS IN FULL ARE BELOW

Email All Requests: info@thecaird.co.uk

Santa's Christmas Lunches - 25pp

Ideal for office parties who are wanting to get into the Christmas spirit but can't make the later evenings. Includes a disco and festivities, on 10 and 17 of December from 12pm until 4pm

Starters

Soup

Traditional scotch broth served with crusty bread and butter

Brussels Pate

Served with seasonal fresh crisp salad and oat cakes

Tempura Prawns

Served on a bed of salad with a delicious tangy sauce

Main Courses

Traditional Roast Turkey

Fresh daily from our local butcher, served with pork sage and onion stuffing, pigs in blankets, fresh local veg, including boiled baby potatoes, roast potatoes and a side of cranberry sauce

Roast Ribeye of Beef

Selected from our local butcher, succulent roast rib of beef served with fresh local veg, roast potatoes, Yorkshire pudding and a delicious beef gravy

Salmon Fillet

Fresh daily salmon, marinated in teriyaki sauce and served with basmati rice

Mushroom Risotto

Mushrooms and parmesan cheese

Desserts (Inc Tea & Coffee)

Homemade Christmas Pudding

Served with custard or ice cream

Cheesecake

Homemade served with ice cream

Cheese & Biscuits

Served with crackers and shortbread

Christmas Party Nights - 35pp

Jingle all the way! Bring a party-to-party nights in The Caird. Includes a disco and festivities, on 10, 11, 17 and 18 of December from 7pm

Starters

Soup

Traditional scotch broth served with crusty bread and butter

Brussels Pate

Served with seasonal fresh crisp salad and oat cakes

Haggis Bon Bon's

Haggis deep fried and served with homemade garlic dip

Main Courses

Traditional Roast Turkey

Fresh daily from our local butcher, served with pork sage and onion stuffing, pigs in blankets, fresh local veg, including boiled baby potatoes, roast potatoes and a side of cranberry sauce

Roast Ribeye of Beef

Selected from our local butcher, succulent roast rib of beef served with fresh local veg, roast potatoes, Yorkshire pudding and a delicious beef gravy

Salmon Fillet

Fresh daily salmon, marinated in teriyaki sauce and served with basmati rice

Mushroom Risotto

Mushrooms and parmesan cheese

Desserts (Inc Tea & Coffee)

Homemade Christmas Pudding

Served with custard or ice cream

Christmas Cheesecake

Homemade served with ice cream

Cheese & Biscuits

Served with crackers and shortbread

Christmas Day Celebration Menu - 55pp

Starters

Soup

Traditional scotch broth served with crusty bread and butter

Brussels Pate

A smooth pate served with seasonal fresh crisp salad and oat cakes

Chef's Prawn & Melon Marie Rose

Succulent prawn and fresh melon served with chef's homemade Marie Rose sauce

Haggis Bon Bon's

Haggis deep fried and served with homemade garlic dip

Main Courses

Traditional Roast Turkey

Fresh daily from our local butcher, served with pork sage and onion stuffing, pigs in blankets, fresh local veg, including boiled baby potatoes, roast potatoes and a side of cranberry sauce

Roast Ribeye of Beef

Selected from our local butcher, succulent roast rib of beef served with fresh local veg, roast potatoes, Yorkshire pudding and a delicious beef gravy

Chicken Balmoral

Tender breast of chicken served on a bed of mash, seasonal veg and a mustard sauce

Salmon Fillet

Fresh daily salmon, marinated in teriyaki sauce and served with basmati rice

Mushroom Risotto

Mushrooms and parmesan cheese

Desserts (Inc Tea & Coffee)

Homemade Christmas Pudding

Served with custard or ice cream

Christmas Cheesecake

Homemade served with ice cream

Crème Brûlée

Served with shortbread

Hogmanay Dine & Dance Menu - 55pp

A night of celebration with our fabulous DJ, where you can dance the night away into 2022, enjoy a midnight balloon drop and free glass of bubbly to welcome in the New Year bells.

Starters

Traditional Scottish

Mini haggis, neeps and tatties

Soup

Traditional scotch broth served with crusty bread and butter

Brussels Pate

A smooth pate served with seasonal fresh crisp salad and oat cakes

Prawns

A delicious cocktail of prawns served on paprika bed of fresh crunchy salad

Main Courses

New Year's Eve Traditional Homemade Steak Pie Tenderloin

Succulent beef braised in beef gravy covered in mouthwatering puff pastry, served with mash potatoes and locally sourced veg

Roast Ribeye of Beef

Selected from our local butcher, succulent roast rib of beef served with fresh local veg, roast potatoes, Yorkshire pudding and a delicious beef gravy

Chicken Balmoral

Tender breast of chicken, stuffed with haggis, served on a bed of mash, seasonal veg and a creamy mustard sauce

Salmon Fillet

Fresh daily salmon, marinated in teriyaki sauce and served with basmati rice

Mushroom Risotto

Mushrooms and parmesan cheese

To Finish

Tea or coffee with traditional Scottish shortbread