

Fife Lodge Hotel



CARVERY MENU

STARTERS

PRAWN COCKTAIL

Prawns coated with a Marie Rose sauce accompanied by a crisp leaf salad and granary bread

SOUP OF THE DAY (V/VE)

Served with granary bread

CHICKEN LIVER PATE

Chef's homemade pate served with oatcakes and caramelised onion chutney and side salad

FIFE LODGE BRUSCHETTA (V/VE)

Tomato, onion, garlic and basil resting on garlic bread slices accompanied with a crisp leaf salad

BABY CAMEMBERT ROUNDS (V)

With a lightly coated breadcrumb and served with a port & red currant jelly sauce and crisp leaf salad

Dishes are prepared in an environment that nuts, eggs, shellfish or gluten are present, please advise your server of any dietary requirements and we will do our utmost to meet your needs.

CARVERY

ROASTS

Beef
Turkey
Roast of the Day

VEGETABLE STROGANOFF (*)

Served with rice

HADDOCK MORNAY (*)

Locally sourced haddock with a rich cheese sauce

(*) Please order at your table

Choose from:

Cauliflower Cheese
Brussel Sprouts
Clapshot (Neeps and Carrots)
Mashed Potatoes
Oatmeal Stuffing
Pigs in Blankets

All our dishes are freshly prepared and some may take extra time to cook.

DESSERTS

CRUMBLE OF THE DAY

Served with custard

FIFE LODGE SHERRY TRIFLE

FIFE LODGE STICKY TOFFEE PUDDING

Served with hot toffee sauce and ice cream

CHEESECAKE OF THE DAY

Served with chantilly cream

MINT CHOCOLATE BOMBE

Mint chocolate ice cream covered with chocolate

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