

Sunday Roast

CALLY PALACE HOTEL

Starters

ARTISAN BREAD AND FLAVOURED OILS & BUTTERS

SOUP OF THE DAY

Crusty Roll & Butter

MOULES MARINIÈRES

Sourdough

CHICKEN LIVER & BRANDY PARFAIT

Arran Onion Chutney, Oatcakes (GF)

CALLY PRAWN COCKTAIL

Marie Rose, Malted Bread & Butter

HONEY GLAZED GOATS CHEESE SALAD

Beetroot, Crisp Leaf Salad (GF) (V)

Mains

ROAST SIRLOIN OF SCOTTISH BEEF / ROAST GALLOWAY PORK LOIN
ROAST CALLY ESTATE VENISON HAUNCH / NUTLESS VEGAN ROAST (VE)

*All Roasts served with Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese,
Yorkshire Pudding & Rich Pan Gravy*

BEER BATTERED HADDOCK

Twice Cooked Chips, Mushy Peas, Tartar Sauce

SOLWAY SALMON FILLET

Herb Buttered New Potatoes, Seasonal Greens

PEA, MINT & ASPARAGUS RISOTTO

Poached Egg (GF) (V)

CHICKPEA & SWEET POTATO CURRY

Pilau Rice, Poppadoms, Mango Chutney (GF)

Dessert

STICKY TOFFEE PUDDING

Toffee Sauce, Scottish Ice Cream

CALLY VANILLA CHEESECAKE

Scottish Ice Cream

APPLE & SEASONAL FRUIT CRUMBLE

Granola Topping (GF)

TRIO OF SCOTTISH ICE CREAMS OR SORBETS

Fruits & Coulis (GF)

2 COURSES £35.00 | 3 COURSES £40.00

Please note a 10% discretionary service charge will be added to the bill. Some dishes may contain allergens. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need.