

THE DALRY INN MANAGEMENT AND STAFF WOULD LIKE TO WELCOME YOU.
WE HOPE YOU ENJOY YOUR MEAL AND THAT YOU ARE PLEASED
WITH THE STANDARD OF SERVICE PROVIDED.



THE DALRY INN
AYRSHIRE

AT YOUR SERVICE:

FRANCO CALISTRI

MANAGING DIRECTOR

YASSER SADEK

HOTEL MANAGER

ROBERT AINSWORTH

EXECUTIVE CHEF

CHRISTMAS MENU 2010

CHRISTMAS DAY MENU

EGG HARLEQUIN

SERVED WITH MAYONNAISE AND MARIEROSE SAUCE

MUSHROOM & HAM HOTPOT

WITH SAVOURY BREAD STICKS

MELON & PRAWN SALAD

FRESH FANNED MELON & SERVED WITH PRAWN MARIEROSE

HOME MADE SCOTCH BROTH

MADE FROM HAM & CHICKEN STOCK

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ROAST NORFOLK TURKEY

WITH STUFFING, CHIPOLATA & CRANBERRY SAUCE

PRIME ABERDEEN ANGUS ROAST SIRLOIN

WITH AL PEPE SAUCE

HADDOCK MORNAY

SERVED IN A CREAMY RICH CHEESE SAUCE

BREAST OF CHICKEN SUEDOISE

COOKED IN AN ONION, MUSHROOM, WHITE WINE AND CREAM SAUCE

VEGETARIAN LASAGNA

VEGETARIAN CHOICE SERVED WITH FRESH PARMESAN CHEESE

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HOME MADE CHRISTMAS PUDDING

SERVED WITH BRANDY SAUCE

MERINGUE SURPRISE

SERVED WITH FRESH CREAM

BLACK FOREST GATEAUX

SERVED WITH VANILLA ICE CREAM

CHOICE OF ICE CREAM

SERVED WITH CHOCOLATE OR RASPBERRY SAUCE

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TEA OR COFFEE & MINTS

PRICE £36.50 CHILDREN (UNDER 12) £18.50

1ST SITTING 1.30PM BISTRO 2ND SITTING 3.30PM DINING ROOM 3RD SITTING 5.30PM BISTRO
£20 NON RETURNABLE DEPOSIT PER PERSON REQUIRED AT TIME OF BOOKING BALANCE PAID ON THE DAY

CHRISTMAS FAYRE LUNCH MENU

CREAM OF CHICKEN & VEGETABLE SOUP
HOME MADE

HOME MADE CHICKEN LIVER PATE
SERVED WITH SALAD GARNISH & OATCAKES

MELON & PINEAPPLE COCKTAIL
SPRINKLED WITH MIDORI

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ROAST NORFOLK TURKEY
SERVED WITH CHIPOLLATA STUFFING & CRANBERRY SAUCE

ROAST SIRLOIN OF BEEF
SERVED IN A RICH WINE GRAVY

CHICKEN AL PEPE
COOKED IN CREAM, WHITE WINE & PEPPERCORN SAUCE

VEGETARIAN LASAGNA
VEGETARIAN CHOICE SERVED WITH FRESH PARMESAN CHEESE

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CHRISTMAS PUDDING
SERVED WITH BRANDY SAUCE

BLACK FOREST GATEAUX
SERVED WITH FRESH CREAM

PANNACOTTA
SERVED WITH A MIX FRUIT COULIS

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TEA OR COFFEE & MINTS

PRICE £15.50

PRICE INCLUSIVE OF V.A.T.

£10.00 NON RETURNABLE DEPOSIT PER PERSON REQUIRED AT TIME OF BOOKING 2010

CHRISTMAS FAYRE DINNER MENU

CREAM OF CHICKEN & VEGETABLE SOUP
HOME MADE

HOME MADE CHICKEN LIVER PATE
SERVED WITH SALAD GARNISH & OATCAKES

MUSHROOM & HAM HOTPOT
WITH SAVOURY BREAD STICKS

MELON & PINEAPPLE COCKTAIL
SPRINKLED WITH MIDORI

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ROAST NORFOLK TURKEY
SERVED WITH CHIPOLATA STUFFING & CRANBERRY SAUCE

ROAST SIRLOIN OF BEEF
SERVED IN A RICH WINE GRAVY

CHICKEN AL PEPE
COOKED IN CREAM, WHITE WINE & PEPPERCORN SAUCE

VEAL SUEDOISE
COOKED IN CREAM, MUSHROOMS, ONIONS & WHITE WINE

HADDOCK MORNAY
FILLETS OF HADDOCK IN A CREAM & CHEESE SAUCE

VEGETARIAN LASAGNA
VEGETARIAN CHOICE SERVED WITH FRESH PARMESAN CHEESE

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CHRISTMAS PUDDING
SERVED WITH BRANDY SAUCE

BLACK FOREST GATEAUX
SERVED WITH FRESH CREAM

TIRAMISU
SERVED WITH FRESH CREAM

PANNACOTTA
SERVED WITH A MIX FRUIT COULIS

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TEA OR COFFEE & MINTS

PRICE £22.50

PRICE INCLUSIVE OF V.A.T.

£10.00 NON RETURNABLE DEPOSIT PER PERSON REQUIRED AT TIME OF BOOKING 2010