

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

SPECIAL OCCASSIONS MENU 2009

OCCASSIONS MENU 1

SCOTCH BROTH

HOMEMADE VEGETABLE SOUP SCOTTISH STYLE

BUTTON MUSHROOM GENOVESE

YOUNG BUTTON MUSHROOMS COOKED IN AN ONION, HAM,
WHITE WINE AND CREAM SAUCE AND SERVED ON CROUTONS

* * * * *

POLLO AL PEPE BIANCO

BREAST OF CHICKEN BRAISED IN AN ONION, PEPPERCORN, PAPRIKA AND BRANDY CREAM

VEAL FUNGHI

PAN FRIED VEAL WITH AN ONION, MUSHROOM, WHITE WINE AND DOUBLE CREAM SAUCE

VEGETABLE BAKE (V)

AUBERGINES, TOMATOES AND MOZZARELLA CHEESE
COATED WITH A RICH NEAPOLITAN SAUCE

* * * * *

ITALIAN TRIFLE

ITALIAN STYLE TRIFLE SERVED WITH DOUBLE CREAM
SPECIALITY OF THE HOUSE

PEACH MELBA

PEACHES STEAMED IN BRANDY AND SERVED WITH ICE CREAM
AND TOPPED WITH MELBA SAUCE

* * * * *

TEA OR COFFEE AND MINTS

PRICE £15.95 INCLUSIVE OF VAT

OCCASSIONS MENU 2

CREAM OF CHICKEN AND VEGETABLE SOUP

HOMEMADE CHEF'S SPECIALITY

HOMEMADE CHICKEN LIVER PATE

GARNISHED WITH A CRISPY SALAD AND SERVED WITH OATCAKES

* * * * *

HOMEMADE STEAK PIE

TENDER ABERDEEN BEEF UNDER A CRISPY PASTRY

CHICKEN AL PEPE

COOKED IN A CREAM, PEPPERCORN, PAPRIKA & BRANDY SAUCE

LASAGNA

BAKED LAYERS OF PASTA WITH MOZZARARELLA, WHITE SAUCE AND RAGU

* * * * *

SCOTTISH TRIFLE

SHERRY BASED TRIFLE SERVED WITH DOUBLE CREAM

CHOCOLATE CARAMEL CAKE

HOMEMADE CARAMEL CAKE SERVED WITH CREAM OR ICE CREAM

* * * * *

TEA OR COFFEE AND MINTS

PRICE £15.95 INCLUSIVE OF VAT

OCCASSIONS MENU 3

MINISTRONE SOUP

HOMEMADE ITALIAN VEGETABLE SOUP SERVED WIT PARMESAN CHEESE

MUSHROOM AND HAM HOTPOT

BUTTON MUSHROOMS COOKED IN A RED WINE SAUCE WITH HAM,
PAPRIKA AND CREAM AND SERVED ON TOASTED, CRUSTY BREAD

* * * * *

CHICKEN CHAMPIGNON

TENDER BREAST OF CHICKEN COOKED IN A SAUCE OF ONIONS
MUSHROOMS, WHITE WINE AND FRESH CREAM

BEEF STROGANOFF

DICED PRIME FILLET OF BEEF COOKED IN ONIONS, MUSHROOMS,
RED WINE AND FINISHED WITH BRANDY AND CREAM
RUSSIAN STYLE, SERVED ON A BED OF RICE

NORTH SEA FRIED SCAMPI

DEEP FRIED, BEADED SCAMPI GARNISHED WITH A
SIDE SALAD AND SERVED WITH TARTAR SAUCE

* * * * *

CHOCOLATE GATEAU

BLACK FOREST STYLE CHOCOLATE CAKE SERVED WITH DOUBLE CREAM

APPLE PIE

HOMEMADE APPLE PIE WITH CINNAMON AND SERVED WITH CREAM OR ICE CREAM

* * * * *

TEA OR COFFEE AND MINTS

PRICE £15.95 INCLUSIVE OF VAT