



# CELEBRATION MENU

**CARTERS**  
AT THE BUSBY HOTEL



# CELEBRATION MENU

2 COURSES £22.50 | 3 COURSES £27.50

## TO START

### Carters Soup of the Day (v, vea, gfa)

Warm crusty bread

### Haggis Gateaux

Bashed neeps, champit tatties, whisky and grain mustard cream

### Crispy Vegetable Tempura

Chilli and coriander batter, spiced sesame greens, teriyaki dip

### Mozzarella Arancini Balls (v)

Herb crumb, spicy tomato ragu, balsamic rocket salad

### Confit Ham Hock (gfa)

Pickled carrot & mustard terrine, golden beetroot relish, endive and fine herbs

## MAINS

### Breast of Chicken Marinated in Lemon and Thyme (gf)

Creamed potato, glazed roots and a madeira jus with baby onion, mushroom, pancetta and herbs

### Carters Mac and Cheese (va, gfa)

Mull cheddar and parsley crumble and garlic ciabatta

### Roast Butternut Squash and Sage Risotto (v, vea, gfa)

Toasted pine nuts, truffle oil and burrata cheese

### Traditional Steak Pie

Honey glazed winter roots and creamy mash

### Seared Fillet of Seabass (gfa)

Potato puree, lemon sauté greens, confit tomato and olive sauce vierge

### Chargrilled Cajun Chicken Burger

Brioche bun, house sauce, crisp lettuce, tomato and fries

### Steak Frites (gfa) (supplement £5)

Grilled 6oz prime scotch sirloin, skinny fries, petite salad, peppercorn and brandy cream

## DESSERTS

### Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

### Dark Chocolate and Salted Caramel Torte (vea, gfa)

Honeycomb, raspberry compote

### Classic Vanilla Crème Brûlée

Crisp caramel, butter shortbread

### Selection of Ice Cream (v)

Please ask our team for flavours

### Vegan Ice Cream (ve)

With Fresh Berries

## SIDES

### Zesty Bean, Grain and Pepper Salad (vea) £4.85

Salsa verde

### Skinny Fries (v) £4.00

### Seasoned Fries (v) £4.50

Cajun | Peri Peri | Salt and Chilli

### Buttery Mash (v) £5.00

### Garlic Bread £4.25 | With Cheese (v) £4.85

### Chilli Butter Seasonal Greens (v) £4.50

### Beer Battered Onion Rings (v) £5.00

### Mini Mac £5.00