



## *Evening Menu ...*

### *Starters*

Homemade Soup of the Day	4.25
Salad of Buffalo Mozzarella, Beef Tomato, Rocket and Red Chard drizzled with Pesto (v)	5.25
Tower of Haggis, Mashed Potato and Creamed Turnip with a Drambuie Cream	5.25
Chicken Liver Pate served with Caramelised Beetroot and Red Onions	5.25
Platter of Galia and Honeydew Melon with Seasonal Fruit Compote and Raspberry Sorbet(v)	5.25
Baked Mushrooms with Shredded Leek in a light Garlic Cream topped with Mozzarella(v)	5.25
Cocktail of North Atlantic Prawns, Marie Rose Sauce and Seasonal Leaves	5.50
Goats Cheese, Proscuitto and Red Onion Crostini served with a Balsamic Vinaigrette	5.95
Saut�d Tiger Prawns in a Chilli and Ginger Butter with Seasonal Leaves	7.95
Tempura Chicken Strips with a Sweet Chilli Dip	5.25

### *Main Courses*

Baked Fillet of Salmon drizzled with a Garlic and Caper Butter	9.95
Breaded Fillet of Haddock served with Homemade Tartare Sauce	9.95
Chestnuts Lasagne our own Recipe - Beef or Vegetarian, with Garlic Bread.(v)	9.95
Homemade Burger, fully garnished and served with Fries (please allow 15 minutes)	8.95
- add Cheese or Bacon	9.50
Homemade Beef and Ale Pie with a light Puff Pastry.	9.95
Macaroni Cheese topped with Roasted Red Cheddar served with Garlic Bread(v)	8.50
Pan Fried Breast of Chicken with a Soft Peppercorn and Brandy Cream	9.50
Penne Carbonara Penne Pasta with Bacon and Mushrooms in a Garlic Cream	9.25

*All of the above Main Courses are at the Special price of £6.95 between 5pm and 6.30 pm*

Risotto of Smoked Haddock, Mushroom and Leek in a White Wine Cream	9.95
Pan Fried Trio of Peppered Meats ..	
Chicken, Sirloin and Pork on a Gateau of Haggis and Mash, smothered with a Drambuie Cream	15.95
Boeuf Bourguignon- Braised Chunks of Beef, Button Mushrooms and Shallots in a Red Wine Sauce	11.50
Smoked Haddock, Salmon and Tiger Prawn Gratin topped with a Parmesan Crust	10.95
Breast of Chicken stuffed with Banana and Proscuitto smothered in a Coconut Curry Cream	11.95
Beef Stroganoff Strips of Prime Beef saut�d with Mushrooms, Paprika, French Mustard	
. and Brandy served with Basmati Rice.	13.90
Strips of Capsicum, Leek and Mushrooms , bound with Penne Pasta, in a Garlic Cream (v)	8.75
Pan Fried Chicken Breast in a Red Thai Curry Sauce served with Basmati Rice	9.95
Our own Fajitas served with Sour Cream, Cheddar Cheese and Salsa ..	
Vegetable 8.95(v) Chicken 9.95 Beef 12.95	
Pan Fried Pork Loin Steaks topped with a Honey and Wholegrain Mustard Cream	10.50
Deep Fried Scampi with Homemade Tartare Sauce	9.50
Seafood Trio Salmon, Sea Bass and Tiger Prawns served with a Saffron and Chive Cream	13.95
Confit of Barbary Duck, cooked slowly in Orange and Aromatic Spices, with a Marmalade and Cointreau Reduction	12.95
Saut�d Black Tiger Prawns in a Chilli and Ginger Butter, served with Seasonal Leaves and Saut�d Potatoes	13.95
Mature 8oz Scotch Sirloin Steak Garni	18.95
Mature 8oz Scotch Fillet Steak Garni	22.95
both served with Tomato, Mushrooms, Onion Rings and Fries	
Why not add a sauce..... Soft Peppercorn and Brandy Cream	Garlic Butter
Wholegrain Mustard and Honey Cream	Red Wine Jus

### *Salads*

Salad of North Atlantic Prawns Marie Rose with Seasonal Leaves and Salads	10.25
Chicken Caesar Salad A Bowl of Gem Lettuce, Spring Onion, Croutons and Fresh Parmesan bound with Chicken in a Caesar Dressing	9.95
Honey Roast Ham, Grated Cheddar and Fresh Pineapple with Seasonal Leaves and Salads	9.50
Salad of Roasted Goats Cheese, Beef Tomato and Fresh Basil with Pesto dressing on Seasonal Leaves	9.50

### *Side Orders*

Garlic Bread - £1.95	Onion Rings £1.95	Bread or Toast £1.50
French Fries - £2.50	Mixed or Green Salad - £1.95	Fresh Vegetables or Potatoes £1.95

### *Desserts*

Belgian Chocolate and Baileys Parfait served with a Berry Compote	5.50
Our own Bread and Butter Pudding laced with Orange, in a bowl of Warm Custard	5.50
Chantilly filled Profiteroles drizzled with Chocolate Sauce	5.50
Homemade Raspberry and White Chocolate Cheesecake	5.50
Warm Rhubarb and Berry Crumble with Sauce Anglaise	5.50
Homemade Sticky Toffee Pudding smothered in Warm Toffee Sauce	5.50
Cheese Platter - Cheddar, Stilton and Brie served with Mini Oatcakes	6.75

### *Chestnuts'Sundaes - choose from*

- Banana, Fresh Cream, Puff Candy Ice Cream, and Toffee Sauce	6.25
- Smooth Vanilla Ice Cream with Crushed Meringue, Fresh Cream, Summer Fruits and Raspberry Coulis	6.25
- Trio of Ices - Strawberry, Vanilla and Puff Candy topped with Chocolate or Toffee Sauce	5.95
- Simply Vanilla Ice Cream! (for the smaller appetite)	3.50

### *Hot Beverages*

Black	£1.80
White	£1.85
Cappuccino	£2.20
Latte	£2.40
Americano	£1.80
Espresso	£1.80
Double Espresso	£2.20
Espresso Macchiato	£1.95
Mocha	£2.20
Hot Chocolate	£2.40
Tea	£1.75
Earl Grey	£1.80
Selection of Herbal Teas	£1.80

### *Liqueur Coffees*

Irish	£4.50
Gaelic	£4.50
Royale	£4.50
Calypso	£4.50
Jamaican	£4.50
Russian	£4.50

or try another liqueur of your choice

### *OPENING TIMES*

*Sunday – Thursday 10 am – 12 midnight*

*Friday and Saturday 10am – 12.30 am*

*Lunch served 12 noon – 2.30pm Monday – Friday*

*12 noon – 5pm – Saturday & Sunday*

*Supper served 5pm – 9pm every day*

*Bar Open All Day*

52 Racecourse Road, Ayr, Scotland, KA7 2UZ

Tel 01292 264393 Fax 01292 880754

E-mail: [info@chestnutshotel.com](mailto:info@chestnutshotel.com) [www.chestnutshotel.com](http://www.chestnutshotel.com)