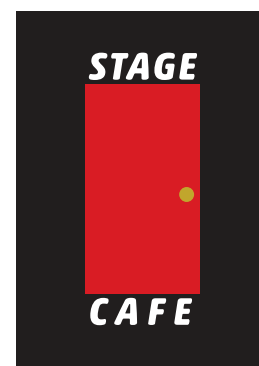




Festive Menu

Served from 30th November Mon - Sat 12-9pm, Sun 12-8pm



STARTERS

Freshly Made Soup of the Day Served with a warm crusty bread roll.	£3.95	Roasted Mulled Pear, Goats Cheese & Red Onion Tart (V) Finished with a balsamic & ginger vinaigrette dressing.	£5.45
Traditional Scottish Smoked Salmon Gravalax With rocket & avocado salad, drizzled with a lemon, horseradish & dill infused olive oil.	£5.95	Trio of Smoked Meat Platter Smoked duck, venison & chicken finished with a port, orange and redcurrant coulis.	£5.75
Assiette of Festive Melon (V) Topped with refreshing fruit sorbet & festive berries.	£4.95	Duck Liver Pate Stuffed Chestnut Mushrooms Served with a basil pesto, Clementine salad & beetroot reduction.	£5.45
Roast Chestnut, Wild Mushroom & Sun Blushed Tomato Risotto (V) Topped with fresh parmesan & red amaranth.	£5.50		

MAIN COURSES

Traditional Roast Turkey Crown Served with festive trimmings & rich pan jus.	£9.95	Pan-fried Highland Venison Haunch Sliced on a bed of sautéed sprouts & bacon, with a tangy cranberry jus.	£13.50
Honey Glazed Duck Breast With kumquats, herb noodles, Chinese cracker & spicy barbecue sauce.	£13.95	8oz Prime Scottish Sirloin 6oz Fillet Steaks Cooked to your liking & served with steak garni, garlic butter and fries.	£14.95 £16.95
Deville Scottish Pork Fillet Stuffed with basil & apricots, wrapped in parma ham, finished with maderia jus.	£12.95	Individual Goats Cheese, Sun Blushed Tomato and Leek Strudel (V) Served with a wild rocket & mixed pepper salad with a balsamic dressing.	£9.95
Succulent Roast Chicken Breast With Stornoway blackpudding, creamed cabbage, smoked pancetta & diable sauce.	£9.95	Mixed Wild Mushroom Stroganoff (V) Bound with crème fraiche & topped with fresh parmesan.	£9.95
Seared Scottish Salmon Fillet With sautéed greens, king scallops & sweet chilli jam.	£12.50	Smoked Chicken & Cranberry Salad Prawn & Avocado Salad Smoked Salmon & Pickled Walnut Salad Served with fries or baby boiled potatoes.	£9.50 £9.50 £9.50
Paneed Freshly Caught Lemon Sole Fillet Served with side salad, tartar sauce, fries and lemon slice.	£11.50		

SWEETS

Trio of Dairy Ice Creams Topped with fan wafer, fresh fruit & mixed berries.	£4.50	Chocolate Baileys Cream Filled Profiterole Coupe Topped with minted white chocolate sauce & mascarpone ice cream.	£4.95
Homemade Cranberry & Clementine Meringue Pie Served with cinnamon ice cream.	£4.95	Individual Apple & Mincemeat Strudel With fresh egg custard & cranberry compote.	£4.95
Individual Christmas Pudding Served with brandy crème anglaise.	£4.95	Hot Belgian Waffle With Drambuie caramel sauce & millionaire shortbread ice cream.	£4.95
Scottish & Continental Cheese Platter Garnished with assorted crackers, celery & grapes.	£5.95		



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2 & 3 Course Special

STARTERS

Freshly Made Soup of the Day
Served with a warm crusty bread roll.

Smoked Salmon, Crayfish & Fennel Roulade
Served on a bed of wild rocket, red pesto & lemon jelly.

Homemade Duck & Orange Parfait
Served with toasted brioche & Cumberland sauce.

Japanese Coated Goats Cheese
Served with ginger beetroot & exotic leaf salad topped with gooseberry chutney.

MAIN COURSES

8oz Glazed Gammon Steak
Topped with Ginger Beer, Pineapple & Clementine Salsa.

Smoked Haddock Gratin
Served cherry vine tomatoes, baby spinach, parmesan & herb crumb.

Traditional Roast Turkey Crown
Served with all the trimmings & rich pan gravy.

North Atlantic Prawn, Pickled Walnut & Avocado Salad
Served with homemade coleslaw & potato salad.

Homemade Ricotta Gnocchi Dumplings
Served with tomato, micro basil, roasted squash, truffle oil & chestnuts

SWEETS

Trio of Dairy Ice Creams
Topped with fan wafer, fresh fruit & mixed berries.

Belgian Dark Chocolate Log
Served with vanilla ice cream & tangy Clementine chutney.

Hot Mince Meat Pie & Caramel Coupe
With Chantilly cream, crushed meringue, cinnamon ice cream & mint.

Mini Mixed Festive Cheese Platter
Served with celery, grapes & biscuit selection.

Light Lunch	Served 12-4pm	Two courses £12.95	Three Courses £16.95
Pre Theatre	Served 4-6.30pm	Two courses £14.50	Three Courses £18.50
Evening Meal	Served 6.30-8.45pm	Two courses £15.95	Three Courses £19.95

Light Lunch

SERVED 10-4PM

Selection of Sandwiches, Toasties, soft Baguettes or Ciabatta **£4.50**

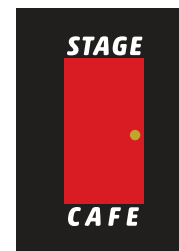
Choice of fillings:
Cheese Savoury
Tuna & Red Onion Mayonnaise
Coronation Chicken
Sweet Chilli Chicken Mayonnaise
Egg & Mustard Cress mayonnaise
Honey Roast ham
French Brie & Cranberry

Served with side salad and homemade coleslaw.

Add soup of the day or fries **£1.50**

Kids Menu

(Strictly Under 12s)



STARTERS

Soup & Bread Roll
Cheesy Garlic Bread
Potato Wedges & Garlic Mayo

MAIN COURSES

Chicken Goujons & fries
Sausages, mash & gravy
Prawn Salad & Potatoes
Macaroni Cheese & Fries
Haddock Goujons with fries

SWEETS

Hot chocolate fudge cake & ice cream
Sticky toffee pudding & ice cream
Vanilla ice cream with wafer

Breakfast Selection

SERVED 10AM - 3PM

Filled morning rolls

Bacon Roll - £1.95

Slice Sausage Roll - £1.50

Pork Sausage Roll - £1.50

Scrambled Egg Roll - £1.50

Add Potato Scone, Pancake, Black Pudding, Fried Egg, Mushrooms, Tomato, Beans or Onions - 50p each

Mays Full Scottish Breakfast - £5.95

Bacon, slice sausage, link, fried or scrambled egg, tomato, tattie scone, pancake, mushroom, haggis, baked beans, hash brown, black pudding & slice of toast.

May's Scottish Mini Breakfast - £4.50

Bacon, link sausage, fried or scrambled egg, tattie scone, pancake, haggis, black pudding, hash brown & slice of toast.

Scrambled Egg & Toast - £1.75

Bacon, Pancakes & syrup - £3.95

Two slice toast with butter & jam - £1.50

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Fresh Plain & fruit scones £1.95

Served with butter, jam & fresh cream.

Selection of fresh cakes - from £2.95

Served with either whipped, pouring or ice cream.