



The  
**CRICKLEWOOD**

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The Cricklewood is a family friendly bar/restaurant in the heart of Bothwell. It's the perfect place to enjoy a great day out in a relaxed atmosphere.

Known for our welcoming atmosphere and great value for money, Our restaurant is an ideal place to enjoy quality homecooked food by our award winning chef Michael Kilkie. The casual menu's offer something for everyone. Not in for a bite to eat? Then snug up in front of the fire and have a glass of wine and a catch up with friends.

Here at the Cricklewood, we are very proud to have Michael Kilkie, writer of the well respected cooking and recipe column in the Scottish Sunday Mail, as our Executive Head Chef.

Michael is the former owner of the award winning Jefferson restaurant in Kilmarnock, and has previously won the "Hot Plate of the Year" award. He was also runner up in the Dram's "Best New Restaurant of the Year" award.

The team at the Cricklewood are delighted to have Kilkie and his expertise in their kitchen. With Michael's exciting take on modern Scottish cuisine, the residents of Bothwell and surrounding areas have the chance to experience his renowned cooking skills.

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# Private Dining...



The Moravia Suite

## **Any Occasion.**

We here at the Cricklewood boast about our beautiful appointed private dining areas, whether it is a birthday dinner or dance and any other occasion. With free room hire for over 20 guests where else better?

## **The Moravia Suite...**

This area is ideal for Dinner, Buffet and even just a Drink Reception. It can seat up to 40 guests. We can accommodate more depending on how you require your set-up; Take the stress out of your night by letting our dedicated team take the strain. The Moravia suite has got its own bar and can be set to your requirements

## **The Wee Room...**

This area is great for dinner to seat up to 22 guests or more depending on your set-up requirements.

Why not extend your numbers and take full use of both The Moravia Suite and The Wee Room, with the full use of upstairs the possibilities are endless.

## **The Snug...**

Want to be right in the middle of the party? Then this area is for you. The space is in the bar area with floor space and cosy sofa seating. It is the perfect mix of party and chill out but the best part is the exclusive use in the Main Bar.



Snug



The Moravia Suite

All diet requirements are catered for!

Ask a member of staff about tailor making your own menu

**SET MENU A****£16.95****STARTERS**

Homemade soup of the day with a warm mini baguette  
Smooth chicken liver pate with oatcakes and tomato chutney  
Duo of melon with apple sorbet and mint syrup

**MAIN COURSES**

Roast supreme of chicken with mash and creamed leeks and bacon  
Slow cooked beef with mash and onion and red wine gravy  
Butternut squash, asparagus and goats cheese lasagne served with salad and garlic bread (v)

**DESSERTS**

Sticky toffee pudding with butterscotch sauce and vanilla ice cream  
Classic crème Brulee with homemade shortbread  
Trio of Equis ice creams

**SET MENU C****£25.95****STARTERS**

Homemade soup of the day with warm mini baguette  
Smooth chicken liver with oatcakes and tomato chutney  
Trio of haggis, neeps and tatties with a grain mustard and whiskey cream  
Grilled goats cheese on a salad of beetroot, apple and toasted walnuts (v)

**MAIN COURSES**

Roast supreme of chicken with mash and creamed leeks and bacon  
Pan fried fillets of sea bass with chorizo crushed potatoes and pepperonata  
Ribeye steak with chips, roast vine tomatoes, flat cap mushroom and The Cricklewood 3 pepper sauce  
Wild mushroom, thyme and mascarpone risotto with dressed rocket (v)

**DESSERTS**

Strawberry and nnascarpone tower with vanilla cream and genoise sponge  
Sticky toffee pudding with butterscotch sauce and vanilla ice cream  
Trio of Equis ice creams  
Selection of Scottish cheeses with oatcakes, grapes and chutney

**SET MENU B****£19.95****STARTERS**

Homemade soup with a warm mini baguette  
Smooth chicken liver pate with oatcakes and tomato chutney  
Grilled goats cheese on a salad of beetroot, apple and toasted walnuts (v)  
Duo of melon with lime sorbet and mint syrup (v)

**MAIN COURSES**

Roast supreme of chicken with haggis, mash, turnip puree and a grain mustard cream  
Roast fillet of salmon with crushed new potatoes, asparagus and a herb butter sauce  
Slow braised beef with onion and red wine gravy  
Wild mushroom risotto with thyme, mascarpone and dressed rocket (v)

**DESSERTS**

Sticky toffee pudding with butterscotch sauce and vanilla ice cream  
Classic crème Brulee with homemade shortbread  
Trio of Equis ice creams  
Selection of Scottish cheeses with oatcakes, grapes and chutney

**SET MENU D****£29.95 – Glass of fizz on arrival****STARTERS**

Homemade soup of the day with warm mini baguette  
Smooth chicken liver with oatcakes and tomato chutney  
Trio of haggis, neeps and tatties with a grain mustard and whiskey cream  
Grilled goats cheese on a salad of beetroot, apple and toasted walnuts (v)

**MAIN COURSES**

Roast supreme of chicken with mash and creamed leeks and bacon  
Pan fried fillets of sea bass with chorizo crushed potatoes and pepperonata  
Ribeye steak with chips, roast vine tomatoes, flat cap mushroom and The Cricklewood 3 pepper sauce  
Wild mushroom, thyme and mascarpone risotto with dressed rocket (v)

**DESSERTS**

Strawberry and nnascarpone tower with vanilla cream and genoise sponge  
Sticky toffee pudding with butterscotch sauce and vanilla ice cream  
Trio of Equis ice creams  
Selection of Scottish cheeses with oatcakes, grapes and chutney

# BUFFET MENU

Price of items are per person  
Minimum of 3 choices

## **The Classic's** £18.95

### **STARTERS**

Homemade soup of the day  
with a warm crusty roll

Smooth chicken liver pate  
with oatcakes and tomato chutney

Classic Prawn Cocktail  
served on a bed of mixed leaves

### **MAIN COURSES**

Steak Pie  
with seasonal vegetables and skin on fries

Beer Battered Haddock and Chips  
With mushy peas and tartare sauce

Lasagne Al Forno  
Served with garlic bread

### **DESSERTS**

Sticky toffee pudding  
with butterscotch sauce and vanilla ice cream

Apple Pie  
with vanilla ice cream

Trio of Equis ice creams

### CLASSICS £2.50

- Tempura King Prawns
- Chicken Pakora
- Veg Pakora
- Chicken Sate
- Sausage Rolls
- Mini Quiche
- Seasoned Wedges
- Spring Rolls

### SALADS £2.95

- Potato Salad
- Roast Veg & Herb Cous Cous
- Pasta Salad
- Classic Caesar Salad
- Mixed Leaf Salad

### SANDWICHES £1.95

(White or Multigrain)

- Tuna Mayo
- Egg Mayo
- Double Cheese & Spring Onion
- Roast Beef & Horseradish Crème Fraiche
- Smoked Salmon & Cream Cheese

### MINI SELECTION £2.95

- Stuffed Yorkies
- Cheeseburger Crostinis
- Cottage Pies
- Chicken Fajita Wraps
- Smoked Salmon Bagels
- BBQ Pork Ribs

### MINI SWEET TREATS £2.95

- Cheesecakes
- Muffins
- Choc Éclairs
- Strawberry & Cream Scones

### COLD PLATTERS £3.50

- Smoked Salmon
- Prawn Marie Rose
- Honey Roast Ham
- Continental Cheese

### HOT FORK BUFFET £4.95

- Lasagne Al Forno
- Butternut Squash & Goats  
Cheese Lasagne
- Chilli Con Carne with Rice
- Cricklewood Thai Green  
Curry with Rice
- Cajun Chicken Pasta Bake