

SWEETS

	PRICE	POINTS
ICE CREAM Mixed ice cream served with fan wafers	£4.25	425
CHEESE AND BISCUITS A selection of cheeses served with Orkney chutney and a selection of biscuits	£7.25	725
PEAR BELLE HELENE Poached pear served warm with double chocolate sauce & vanilla ice cream	£4.95	495
TREACLE TART with crunchy ginger nut & orange custard cream	£4.95	495
LEMON MERINGUE SUNDAE Italian meringue pieces with lemon whipped cream & popping candy lemon sorbet	£4.95	495
HOMEMADE CHEESECAKE Individual cheesecake of the day garnished with fruit coulis & cream	£4.95	495
CAPPUCCINO CHOCOLATE CUP Served with cappuccino ice cream amoretto biscuit & amaretto syrup	£5.95	595
COFFEE	£1.75	175
CAPPUCCINO	£1.95	195
CAFÉ LATTE	£1.95	195
ESPRESSO	£1.95	195
TEA	£1.50	150

LIQUEUR COFFEE

FRENCH Cognac	£4.50	450
BONNIE PRINCE CHARLIE Drambuie	£4.50	450
EMERALD Crème de Menthe	£4.50	450
GAELIC Irish Whiskey	£4.50	450
CALYPSO Tia Maria	£4.50	450
CARIBBEAN Malibu	£4.50	450
SOMBRERO Tequila	£4.50	450
PARISIENNE Cointreau	£4.50	450

GALA CASINOS

5 SOUTH MAYBURY, EDINBURGH EH12 8NE

THE MAYBURY CASINO LIAISE CLOSELY WITH OUR FOOD SUPPLIERS TO ENSURE THE INGREDIENTS USED DO NOT INCLUDE GENETICALLY MODIFIED MAIZE OR SOYA. FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES WHO MAY WISH TO KNOW ABOUT THE INGREDIENTS USED, PLEASE ASK THE MANAGER.

HAVE FUN AND PLEASE PLAY RESPONSIBLY. WWW.GAMBLEAWARE.CO.UK

A LA CARTE MENU



CHARLESTON RESTAURANT

GALA CASINOS

MAYBURY

STARTERS

	PRICE	POINTS
SOUP OF THE DAY Freshly prepared by our own Chef	£3.50	350
CHICKEN LIVER PÂTÉ A smooth pâté served with a rich Cumberland sauce, salad and warm toast	£5.75	575
STEAMED MUSSELS Mussels in a wine, cream, garlic and herb sauce or coconut Thai curry sauce	£5.95	595
PRAWN COCKTAIL Succulent young prawns served on a bed of shredded lettuce coated with a Marie rose sauce	£6.25	625
GRILLED PUDDINGS Black & white puddings set on potato rosti with poached egg & mustard sauce	£6.25	625
AVOCADO & BACON Fanned avocado & crispy bacon salad with herb croutons baby salad leaves & mustard mayonnaise dressing	£6.95	695
CHICKEN & CHORIZO BRAVAS Marinated chicken strips & chorizo sausage char grilled, with spicy potato skins & spicy salsa topping	£6.95	695
ASIAN NOODLE PRAWNS Sautéed king prawns served on spicy noodle & vegetable bundles with Peanut vinaigrette	£7.25	725
HOT CHILLI CHEDDAR STICKS Chilli crumbed cheddar pieces gently fried & served with sweet chilli jam	£6.95	695
SMOKED SALMON Slices of the finest smoked salmon served with teriyaki glaze wasabi crème fraiche and crispy seaweed salad	£6.95	695
PIGEON FRICASSEE Pan seared pigeon breasts coated with bitter chocolate & red wine syrup presented on garlic & herb croutons and baby herbs	£7.95	795
LAMB KOFTAS Harissa marinated kebabs char grilled with Arabian coleslaw & garlic & coriander Nan bread	£6.95	695

MAIN COURSES

	PRICE	POINTS
CROWN OF BEEF Pan fried medallion of beef topped with wild mushrooms flambéed in drambuie with potato rosti & red wine jus	£19.95	1995
CHICKEN BALLOTINE Supreme of chicken rolled with cured ham soft cheese & chive served with red pepper coulis & smooth polenta	£14.95	1495
PORK GATEAU Pan fried medallions of pork layered with sun dried red peppers & halloumi cheese lemon & thyme sauce	£15.95	1595

	PRICE	POINTS
ASIETTE OF LAMB A trio of lamb cuts with a Dijon & herb crust, smoked aubergine puree basil & olive jus	£18.95	1895
CHICKEN FRICASSEE Sautéed Corn-fed chicken tossed in sweet sherry cream with small diced vegetables & noisette potatoes	£14.95	1895
TOWER OF BEEF Pan fried medallion of beef layered with boudin noir & red onion comfiture Madeira jus reduction	£19.95	1995
SMOKED DUCK SALAD Pan fried smoked duck breast with artichoke wild mushroom & duck terrine Balsamic blackberry glaze	£17.95	1795
SCALLOP & LOBSTER Butter poached king scallops in lobster nage with citrus & lobster hollandaise pork belly wafers & baby herbs	£18.50	1850
MONKFISH & PROSCIUTTO Baked fillet of monkfish wrapped with crispy ham set on pea puree potato dumplings & Dijon cream sauce	£17.95	1795
SEA BASS & ASPARAGUS Pan seared fillets of bass & salt cod brandade with chorizo asparagus & Seville orange butter sauce	£14.95	1495

VEGETARIAN

Please ask your waiter for today's vegetarian menu £11.95 1195
 (v) = Vegetarians Gala casinos liaise closely with our food suppliers to ensure the ingredients used do not include genetically modified maize or soya. For those with special dietary requirements or allergies who may wish to know about the ingredients used please ask for the manager.

GRILLS

All grills are served with freshly grilled tomato, mushrooms & french fries

FILLET STEAK (227G)*	£21.50	2150
SIRLOIN STEAK (284G)*	£18.50	1850
RIB EYE (324G)*	£19.50	1950

*All weights are given pre-cooking. Choose from one of our sauces to accompany your Steak

SAUCES

PEPPER SAUCE Classic pepper sauce	£1.95	195
DIANE Mushrooms, tomato, French mustard & Brandy sauce	£1.95	195
BALMORAL SAUCE Mushroom & whisky sauce	£1.95	195

ACCOMPANIMENTS

HOUSE SALAD	£2.95	295
FRENCH FRIES	£2.50	295
GARLIC MUSHROOMS	£2.50	295
ONION RINGS	£2.50	295
CAESAR SALAD	£2.95	295
MASHED POTATO	£2.50	295