

LOCHGREEN
— HOUSE HOTEL —

Kintyre Restaurant

Seasonal Table D'Hote Menu

Starters

Lightly Cured Scottish Salmon

Caviar, Cauliflower, Curry, Golden Raisins

Native Shellfish, Mango and Nasturtium Tart

Caramelized Orange, Shellfish Dressing

Softshell Crab Pine Nut Satay

Coconut and Coriander

Burrata Cheese

Granola, Peaches and Honey

Home Cured Duck Ham

Kohlrabi and Parsley Slaw, Cherry, Candied Walnuts

Mixed Bean Cassoulet and Chorizo

Potato Wrapped Hen Egg, Celeriac Veloute

Mains

Honey Roast Duck

*Pickled Brambles, Pomme Rosti,
Charred Cabbage and Beetroot*

Biryani spiced Sea Bass

*Chana Masala, Cauliflower,
Pomegranate Yogurt*

Fillet of Scotch Beef

*Caramelized Shallots,
Hand Picked Girvan Vegetables, Café de Paris
£5.00 Supplement*

Hazelnut Crusted Halibut

Cider Braised Roscoff Onions, Saffron Potatoes, Tenderstem Broccoli

Cornfed Chicken

*Horseradish Pomme Puree, Onion Confit, Paris Brown,
Creamed Leeks*

Truffled Artichoke and Wild Mushroom Risotto

With sherry Beurre Noisette

Dessert

Classic Apple Tarte Tatin

Chilled Sauce Anglaise and Ice Cream

Verona Chocolate and Pistachio Sandwich

Fresh Cherries, Cherry Sorbet

Pina Colada

Slow Caramelized Pineapple, Coconut, Cheesecake Ice Cream

Glazed Salted Caramel Custard Tart

Spiced Ice Cream

Chocolate Mint Fondant

Poire William Sabayon, Mint Chocolate ice cream

Vanilla and Aged Balsamic Panna Cotta

Strawberry Consommé

Selection of British and Continental Cheeses

From the Trolley

Ask Waiting Staff for Details

May contain raw milk products

(£7.50 supplement)

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***Cafetiere of Freshly Ground Coffee or Tea,***

***Served with Homemade Petit Fours***

***(Please note that all other coffee types***

***will be charged accordingly)***

**£47.50**