

Festive Table D'Hote Dinner Menu

Starters

Lochgreen Signature Langoustine Bisque
Crab Toast, Saffron Aioli and Parmesan

Scottish Salmon
Fennel, Cucumber, Dill and Caviar Dressing

Truffled Crotin of Goats Cheese
Girvan Beetroots, Sundried Tomatoes and truffled Honey

Home Smoked Duck Breast
With Kholrabi & Parsley Slaw, Cherry & Hazelnut

Assiette of Exotic Fruits
Chilled Mango Soup, Lime Sorbet, Coriander

Mains

Breast of Turkey Wrapped in Streaky Bacon
*Chateau Potatoes, Cauliflower Cheese,
Brussel Sprouts and Turkey Gravy*

Nut Crusted Salmon
Cider Braised Onions, Saffron Potatoes, Pernod fish Fume

Confit Leg Of Duck
White Bean Cassoulet, Celeriac and Tarragon

Rib Eye of Aged Scotch Beef
*Caramelized Shallot Chutney, Hand Picked Girvan Vegetables
Café de Paris
(£5.00 Supplement)*

Biryani Spiced Sea Bass
Chana Masala, Cauliflower, Pomegranate yogurt

Baked Winter Vegetables and Chestnut Pithier
*Melody of Baby Vegetables, Sage Walnut Dressing,
Parisienne Potatoes*

LOCHGREEN
— HOUSE HOTEL —

Dessert

Lochgreen Steamed Christmas Pudding
Brandy Orange Custard, Vanilla Ice Cream

Pina Colada
Slow Barbequed Pineapple, Coconut Cheesecake Ice Cream

Salted Caramel Custard tart
Chestnut and Ginger Macaron Spiced Ice Cream

Classic Apple Tarte Tatin
Calvados Ice Cream, Sauce Anglaise

Verona Chocolate and Pistachio Sandwich
Cherry Compote, Black Cherry Sorbet

Selection of British and Continental Cheeses
Ask Waiting Staff for Details
May contain raw milk products
(£5.00 supplement)

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***Cafetiere of Freshly Ground Coffee or Tea,***  
***Served with Homemade Mince Pies***  
***(Please note that all other coffee types***  
***will be charged accordingly)***

**£39.95 3 Courses**