

LOCHGREEN
— HOUSE HOTEL —

Starters

Ravioli of Chicken & Wild Mushroom
Mushroom Consommé & Truffle

Lochgreen Signature Shellfish Bisque
Saffron, Aioli, Croutons & Parmesan

Sea Bream

Ayrshire Pork Croquette, Apple, Light Cider Jus

Confit Duck White Bean Cassoulet Terrine
Dijon Mustard Dressing, Carrot & Tarragon bread

Salad of Goats Cheese

Assiette of Girvan Beets, Red Wine Poached Pear, Aged Balsamic

Scottish Smoked Salmon

Confit Lemon Crème Fraiche, Brown Bread, Fennel Salad

Mains

Scottish Venison Pie

*King Cabbage with Pinenuts & Blue Cheese,
Douglas Fir Sauce*

Sirloin of Scotch Beef

*Mini Cottage Pie, Local Vegetables, Bordelaise Sauce
(£5.00 Supplement)*

Roasted Ballontine of Chicken

Haggis, Pomme Rosti, Madeira

Stone Bass

Parmesan & Chorizo Polenta, Red Pepper Butter Sauce

Lightly Spiced Scottish Cod

*Cauliflower Ala Plancha, Chick Pea Masala,
Lime & Pomegranate Yogurt*

Cannelloni Of Winter Vegetables

Truffled Artichoke Gratin, Walnut Sage Pesto



Dessert

Pineapple Tarte Tatin

Cardamom Anglaise, Coconut Ice Cream

Cranachan Sandwich

*Oatmeal Biscuit, Poached Raspberry,
Honey & Whisky*

Glazed Salted Caramel Tart

Spiced Malt Ice Cream

Warm Chocolate Fondant

Cassis, Pistachio, Vanilla Ice Cream

Rhubarb & Vanilla Pannacotta

Rhubarb Consommé Gingerbread Ice Cream

Selection of Cheeses

*Ask Waiting Staff for Details
(£5.00 Supplement)*

Selection of Gelatos

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Cafetiere of freshly Ground Coffee or Selection of Teas

Served with Homemade Petit Fours

£24.95 per person

*Other types of coffee are available and will be charged accordingly.
Any dietary and allergen requirements please speak to a member of staff*