

Amuse Bouche

Starters

Ravioli of Chicken & Wild Mushroom
Mushroom Consommé & Truffle

Lochgreen Signature Shellfish Bisque
Saffron, Aioli, Croutons & Parmesan

Orkney Scallop

Ayrshire Pork Croquette, Apple, Light Cider Jus

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

Fillet Of Scotch Beef Tartar

Loch Fyne Oyster, Game Chips, Radish Salad

Scottish Smoked Salmon

Confit Lemon Crème Fraiche, Brown Bread, Fennel Salad

Mains

Loin Of Scottish Venison

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

Fillet of Scotch Beef

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

Roasted Ballontine of Chicken Rossini

Foie Gras, Haggis, Pomme Rosti, Madeira

Stone Bass

Char grilled Octopus, Parmesan & Chorizo Polenta
Red Pepper Butter Sauce

Lightly Spiced Scottish Halibut

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

Cannelloni Of Winter Vegetables

Truffled Artichoke Gratin, Walnut Sage Pesto



LOCHGREEN
— HOUSE HOTEL —

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

£47.50 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*