



LOCH GREEN

MENU 1

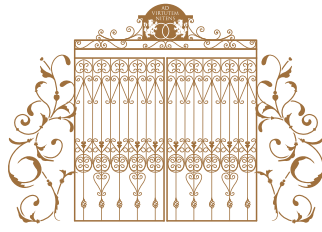
£50 PER GUEST

Ballontine of Loch Duart Salmon wrapped in
Nori Seaweed with Apple and Wasabi Sorbet

Vine Ripened Tomato and Basil Soup

Marinated Breast of Chicken & Confit Leg with
Cheddar Cheese Croquette and Cracked Pepper Sauce

Iced Vanilla Parfait with Seasonal Fruit Compote,
Poppy Seed Tuille



LOCHGREEN

MENU 2

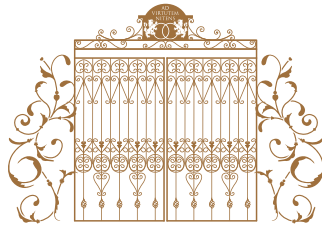
£50 PER GUEST

Chicken Liver and Foie Gras Parfait with
Kumquat and Orange Salad and Toasted Brioche

Cep Mushroom Soup with Madeira and Thyme

Breast of Chicken with a Crispy Haggis Cake,
Turnip Fondant and Whisky Cream Sauce

Raspberry and Honey Torte with
Toasted Oatmeal Ice Cream



LOCHGREEN

MENU 3

£50 PER GUEST

Platter of Fruits with Pink Grapefruit Sorbet
and Champagne Syrup

Traditional Cullen Skink

Breast of Chicken with Mascarpone Cheese,
Parma Ham and Oven Roasted Tomatoes
with Red Pepper Coulis and Pesto

Lemon and Lime Panna Cotta with Spiced Pineapple
Compote and Passion Fruit Ice Cream



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MENU 4

£53.50 PER GUEST

Chicken and Red Pepper Pressed Terrine
with Peperonata, Parmesan and Rocket Salad

Carrot and Orange Soup with Coriander

Loin of Ayrshire Lamb with Slow Cooked Shoulder,
Potato and Celeriac Gratin and Savoy Cabbage

Milk Chocolate and Hazelnut Tart with Frangelico



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MENU 5

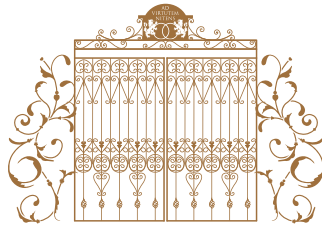
£53.50 PER GUEST

Crotin Goats Cheese served on a Salad of Roasted
Beetroot with Orange, Pine Nuts and
Balsamic Dressing

Pea, Leek and Parsley Soup

Roast Loin of Pork with Black Pudding,
Celeriac and Apple Slaw with Pork Jus

Rhubarb Crumble Tart with Ginger Beer Sorbet
and Vanilla Custard



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MENU 6

£53.50 PER GUEST

Potted Duck with Foie Gras Espuma,
Sourdough Croutons and Cassis Marmalade

Frozen Champagne Bellini

Cured Fillet of Salmon served with an Oriental Crab
and Langoustine Cake, Sweet and Sour Carrot Puree
with Ginger and Soy

Mango Cheesecake with Lychees
and Coconut Ice Cream



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MENU 7 - THE LOCHGREEN CLASSIC

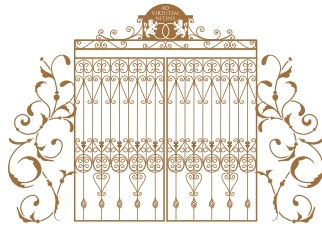
£59.50 PER GUEST

Classic Smoked Salmon with Blinis, Capers,
Shallots, Quails Eggs and Caviar

Chicken Consommé with Vegetable Brunoise
and Black Truffle

Roast Sirloin of Beef with Chasseur Sauce,
Boulangere Potatoes and Seasonal Vegetables

Peach Melba, Poached Pears with Vanilla Ice Cream,
Toasted Almonds and Raspberry Sauce



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MENU 8

£64.50 PER GUEST

Silver Sea Bream, Local Crab and Hand Dived Scallop
with Shaved Fennel and Pineapple Salad

Crispy Haggis Cake with Turnip Puree,
Caramelised Shallots and Potato Galette

Highland Venison, Spiced Red Cabbage,
Dauphinoise Potatoes and Honey Roast Parsnips

Hot Chocolate Brownie with Peanut Butter Ice Cream
and Banana Milkshake



LOCHGREEN

MENU 9

£82.50 PER GUEST

Assiette of Local Seafood, Langoustines, Lobster,
Crab, Oyster and Scallop

Truffled Jerusalem Artichoke Veloute

Tuna Tartare with Apple and Wasabi Sorbet
and Ketta Caviar

Fillet of Beef Rossini with Chateau Potatoes,
Glazed Carrots, Foie Gras and Madeira Sauce

Spiced Ginger Custard with Warm Gingerbread,
Toffee Popcorn and Vanilla Ice Cream
