

Menu 1

Ballantine 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

Priced @ £45.00 per guest

Menu 2

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

Priced @ £45.00 per guest

Menu 3

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

Priced @ £45.00 per guest

Menu 4

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

Priced @ £49.00 per guest

Menu 5

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

Priced @ £49.00 per guest

Menu 6

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

Priced @£49.00 per guest

Menu 7 (Lochgreen Classic Menu)

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
Only available on Sunday Evening Tastings

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

Priced @ £55.00 per guest

Menu 8

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

Priced @ £60.00 per guest

Menu 9

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

Priced @ £80.00 per guest

Clients can select two starters, two intermediate dishes, and two main dishes
and two desserts for Wedding Menu tastings
Menu tasting are available on Sunday – Thursday evenings inclusive from 7pm till
8.30pm
And Monday to Thursday Lunch from 12 noon till 2pm

If you wish to offer your guests a choice of menu for your celebration, we recommend
offer a choice of Starter and Main Dish – with guests enjoying the same Intermediate
Course and Dessert. Supplements may apply depending on the dishes selected for your
guests

Canape menu

Crispy Haggis Bon Bon
Smoked Salmon Toasts with Crème Fraiche and Caviar
Chicken Liver Parfait with Onion Chutney
Marinated Lamb Fillets with Minted Soured Cream
Tiger Prawn with Mango Salsa and Coriander
Seared Scallop with Pea Puree and Crisp Pancetta
Goujeres, Choux Bun with Swiss Cheese
Parmesan Shortbread with Avocado and Bloody Mary Foam
Cod Brandade Crouton

This is a list of the most popular Canapes from our Kitchen, however the Chef ‘and his
Team prepare hundreds of Seasonal Canapes daily. ‘The Chef’s Seasonal Canape
Selections’ are very popular, and many guests leave the Canape choice to the Kitchen for
your celebration.

Canapes are priced from £8.00 for a selection of four per guest
£10.00 for a selection of five per guest
£12.00 for a selection of six per guests

Children's Menu

Starters

Melon with Soft Fruits and Sorbet

Tomato Soup

Mini Prawn Cocktail

Main Courses

Penne Bolognese with Garlic Bread

Bangers and Mash with Peas

Fresh Fish Goujons with Fries

Grilled Chicken with New Potatoes and Vegetables

Desserts

Sticky Toffee Pudding

Banana Split

Ice Cream Coupe

£12.95 for Children up to aged 14

Vegetarian Menu

Starters

Poached Pear and Beetroot Salad
Crumbled Goats Cheese, Maple Glazed Pecans and Pine Nuts

Assiette of Melon
Midouri, Lime & Coconut Sorbet

Main Courses

Provençal Vegetable Tart
Brie de Meaux, Rocket and Pine nut Salad

*Seasonal Risotto
Parmesan Truffle Oil, Rocket & Parmesan Salad
(This can also be served as a Starter)

Spinach and Ricotta Pasta
With Parmesan and Salsa Verde

Mushroom and Thyme Tortellini
Fricasse of Wild Mushrooms and Madeira Mushroom Consommé

Chef will be happy to accommodate where possible, any individual requests or dietary requirements – Please Ask

Lochgreen Drinks Packages
2017 & 2018

Lochgreen

Glass of Prosecco on arrival
Half bottle of house Wine with meal
Glass of Prosecco for Toast
£20.50 per person

Dundonald

Glass of Champagne on Arrival
Half bottle of House Wine with Meal
Glass of Champagne for Toast
£25.50 per person

Royal Troon

Half Bottle of Prosecco on Arrival
Half bottle of House Wine with Meal
Glass of Prosecco for Toast
£26.00 per person

The packages listed are based on House Prosecco, Champagne and Wines
Bespoke Drinks Packages available

