

Lochgreen House Hotel

Dinner

Starters

Pan Seared Foie Gras
Kumquat & Orange Jam, Dark Chocolate and Pistachio

Game Terrine
Pistachio, Parsnip Remoulade, Burnt Honey Dressing

Ballontine of Loch Duart Salmon
Wrapped in Nori Seaweed, Apple and Wasabi Sorbet

Sea Bream and Baby Squid
Fennel Salad, Pineapple and Apple Caramel

Seasonal Fruits
Pink Grapefruit Sorbet & Mulled Wine Syrup

Oven Roasted Quail
Butternut Squash, Cinnamon, Plums

Main

Gressingham Duck Breast
Scottish Beetroot, Orange and Beetroot Reduction and Skin Crisp

Fillet of Scottish Beef
Pomme Puree, Red Wine & Shallot Marmalade,
Savoy Cabbage and Red Wine Jus
(£5 Supplement)

Pan Seared Sea Bass
Sweet and Sour Carrot Puree, Pickled Red Pepper & Pak Choi

Poached Fillet of Sole
Cauliflower Textures, Grapes, Mussels, Pomme Maxim

Loin of Highland Venison
Roast Parsnips, Spiced Red Cabbage Puree, Poached Blackberries & Winter Mushrooms

Truffled Jerusalem Artichoke Tagliatelle
Seasonal Vegetables

Desserts

Jamaican Ginger Bread
Ginger Custard, Spiced Popcorns & Vanilla Ice Cream

Warm Chocolate Mousse
Double Chocolate Cookies, Pistachio Financier & Pistachio Ice Cream

Saffron & Cardamon Pannacotta
Caramelised Citrus Lychees & Rose Ice Cream

Praline Noisette Semifredo
Cherry Sorbet & Sour Cherry Compote

Apple Tart Tatin
Vanilla Ice Cream and Sauce Anglaise

Selection of Scottish and Continental Cheeses
Biscuits, Oatcakes and Chutney

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Freshly Ground Coffee
Petit Fours

£39.95

Head Chef: Jordan Annabi
Sous Chef: Iain Conway
Head Pastry Chef: Gaurav Bawa