

Lochgreen House Hotel

Lunch

Starters

Pumpkin Veloute
Caramelised Pecan Nuts & Crispy Bacon

Seasonal Fruits
Pink Grapefruit Sorbet & Mulled Wine Syrup

Tempura of Oysters
Garlic Puree, Potato Crisps and Tartar Hollandaise

Game Terrine
Pistachio, Parsnip Remoulade, Burnt Honey Dressing

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

Oven Roasted Quail
Wilted Iceberg Lettuce, Madeira Grapes

Main Courses

Poached Lemon Sole
Fennel Salad, Scottish Mussels and Lemon Butter Sauce

Pan Seared Salmon
Sweet & Sour Carrot Puree, Pickled Red Peppers and Bok Choi

Roast Ayrshire Beef
Pomme Puree, Shallot Confit, Mushroom Fricasse and Red Wine Jus

Breast of Corn Fed Chicken
Confit Leg & Truffle Croquettes, Creamed Leeks and Chicken Jus

Truffled Jerusalem Artichoke Tagliatelle
Seasonal Vegetables

Gressingham Duck Breast
Pickled Coleslaw, Wilted Greens with a Soy and Ginger Dressing

Dessert

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

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

Saffron & Cardamom Panna Cotta
Caramelised Citrus Lychees & Rose Ice Cream

Rum & Raisin Parfait
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

2 Courses - £17.95

3 Courses - £22.95