

Lochgreen t.d.h £42.50 (Fixed Price Menu)

Starters

Grilled Heather Honey Glazed Goats Cheese served on a Pepper Beetroot Salad with Balsamic Dressing

Wild Mushroom, Celeriac and White Truffle Soup served with a Chicken and Tarragon Pithiver

*Marburry Smoked Salmon with Potato and Horseradish Salad, Fine Shallots and Capers
Chilled Presse of Melon with Seasonal Fruits and Berries, served with Lime Sorbet
Confit of Chicken, Foie Gras and Leek Terrine wrapped in Parma Ham
with a Puy Lentil Salad and Toasted Brioche*

Main Courses

*Sliced Veal Liver with Gratin Dauphinoise, Lightly Pickled Red Cabbage and Morel Sauce
Seared Escalope of Salmon served on Crushed Potatoes with Nuggets of Lobster, Asparagus
Tips and Shellfish Essence*

*Marinated Saddle of Lamb with Moroccan Spiced Cous Cous, Roasted Vegetables and Minted
Soured Cream Dressing*

*Roast Breast of Thyme Flavoured Chicken served on a Rosti Potato Cake with Caramelised
Apples and Madeira Essence*

*Crisp Fillet of Silver Sea Bream on a Chorizo Sausage and Cured Ham Risotto, Tomato and
Olive Vinaigrette*

Desserts

Chilled Rhubarb Soup with Iced Ginger Parfait

Lemon Posset Trifle with Lime Jelly and Pistachio Biscotti

*Vanilla Shortcake Biscuits with Basil Crème Fraiche Ice Cream and Red Fruit Compote
Panna Cotta with Prunes in a light Armagnac Syrup*

Warm Chocolate and Maple Tart with Hazelnut Praline Ice Cream

Selection of British and Continental Cheeses served with Oatcakes and Seasonal Chutney

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Coffee or a Selection of Teas served with Handmade Fudge