



Loch Lomond
WATERFRONT



Chef in a lodge
Menu and pricing

Menus

The following menus are intended purely as suggestions and may be altered to suit the customer's tastes and budget. We will be happy to discuss any ideas or changes with you.

Please choose two starters, two main courses plus a vegetarian (if required) and two desserts only from your menu choice.

Children

We are able to offer children under 12 smaller adult meals at half price. Alternatively we can offer chicken skewers with rice and homemade BBQ sauce, mini cheese burger, macaroni cheese or something similar to accommodate younger diners.

Service charge

A £48 service charge is applied per booking.

Sample Menu 1

Starters

Deep Fried French Brie served with a Balsamic glaze
Cucumber & Smoked Salmon Twists served with rocket and a lemon and Creme Fraiche dressing
Sweet Potato & Roasted Parsnip with a chilli essence Soup accompanied with artisan fresh bread

Main Course

(All served with Fondant Potatoes & Seasonal Vegetables)
Escalopes of Stirlingshire sirloin beef served with a Brandy Peppercorn Sauce
Pork Loin with apricot and sage stuffing Calvados glaze
Pan seared salmon fillet with creamed leek sauce
Camembert red onion, tomato and Thyme Tartlet

Desserts

Individual Pots of Crème Brule topped with Raspberries
Duo of White and Dark Chocolate Mousse
Cranachan with handmade shortbread raspberry coulis

This menu includes Tea, Coffee & Handmade Tablet

Price Per Person £42.00

Sample Menu 2

Starters

Smoked, Kiln, Poached 3 way salmon terrine served with dressed leaves
Beggars purse of haggis with clapshot of Neeps & Tatties served with Glavya cream reduction
Asparagus tart with dressed rocket

Soups Or Intermediate

*If you choose to have an intermediate course then please choose just one option
(either soup or sorbet) for all guests*

(All served with artisan fresh Bread)

Pea & Mint soup served in demi cup and saucer

Champagne sorbet served in shot glass

Main Courses

(All served with Fondant Potatoes & Seasonal Vegetables)

Chicken stuffed with mozzarella green pesto wrapped in parma ham served with a tomato and basil sauce

Fillet Mignon served with a red wine reduction (£4.00 per head supplement)

Fillet of sea bass served with mash potato, fine beans, and sauce vierge

Open wild mushroom lasagne

Desserts

Rhubarb Crumble parfait

Strawberry Charlotte with strawberry compote

Chocolate torte finished with white chocolate swirl

This menu includes Tea, Coffee & Handmade Tablet

Price Per Person £50.40

Sample Menu 3

Starters

Stornoway black pudding with seared scallops and thai sweet chilli glaze
Apricot, Pistachio, chicken terrine with micro salad, melba toast and red onion marmalade
Chicken liver and foie gras terrine with micro salad & melba toast
Wild mushroom risotto with parmesan crisp

Soups Or Intermediate

If you choose to have an intermediate course then please choose just one option (either soup or sorbet) for all guests

(All served with artisan fresh Bread)

Thai butternut squash soup served in demi cup and saucer
Champagne sorbet served in shot glass

Main Courses

(All served with Dauphinoise Potatoes & Seasonal Vegetables vine roasted cherry tomatoes)

Three knuckle rack of lamb with a red wine and cranberry reduction
Fillet of venison served with a red wine jus
Monkfish wrapped in parma ham served with creamed savoy cabbage
Duck breast with plum sauce
Caramelised red onion and goats cheese filo tart

Desserts

Trio of mini desserts to include sticky toffee pudding, crème brule, cranachan
Strawberry mille Feulle
Panna Cotta with poached rhubarb soup

Cheese course

Cheese platter on each table to include mull cheddar, brie, goats & Stilton served with crackers, grapes, quince jelly, tomato & chilli chutney

Price per person £60.00