

The Cruin Loch Lomond

Set Dinner Menu

Soup of the day

Served with crusty bread

Haggis and chicken liver parfait

With beetroot chutney and Arran oatcakes

Duo of hot smoked and smoked salmon

With sugar snap and mango salsa, sweet chilli dressing and lime wedge

Stornoway black pudding and herb crouton stack

Topped with honey and mustard dressed salad with sliced apple

8oz Scotch Ribeye Steak

Topped with garlic wild mushrooms, roasted cherry tomatoes and hand cut chips

Thyme and honey salmon

With roasted new potatoes and creamed greens

Roasted breast of chicken

With chorizo sausage, asparagus spears and roast new potatoes

Wild mushroom linguini

Served with or without smoked chicken breast and pancetta, tarragon and parmesan cream. Dressed with rocket and extra virgin olive oil

Roasted beetroot and goats cheese

With puff pastry, asparagus spears, balsamic syrup and potato and rocket salad

Chocolate Fondant

Baked chocolate sponge with a melting centre served with vanilla ice cream

Glayva and Orange Cheesecake

Individual baked vanilla cheesecake with a glayva and orange syrup served with whipped cream

Lemon Tart

Italian style sweet pastry tart with a tangy lemon filling

Selection of Ice Cream and Sorbets

£29 per person