



**The McIntyre Suite
Loch Lomond**

Wedding Menu

All menus are subject to change and will be confirmed 6 months prior to your wedding.

Starters

Summer Soups

Butternut squash and roast garlic
Roast pepper and tomato with mascarpone
Carrot and coriander with crème fraiche
Lightly spiced tomato and coconut

Winter soups

Traditional Scotch broth with lamb
Honey roast parsnip
Lentil and ham hough
Leek and potato

Cullen skink - supplement £1.50pp

Haggis parfait with Cumberland sauce and Arran oatcakes

Parma ham and melon with balsamic syrup and rocket leaves

Smoked salmon stuffed with north Atlantic prawns, sweet chilli and tomato dressing

Haggis neeps and tatties with Drambuie sauce

Buffalo mozzarella, pesto and spinach tart with basil oil

Cajun chicken with crème fraiche salad, cashew nuts and heather honey

Smoked venison, raspberry and sloe gin dressing with parsnip crisps - supplement £2.00pp

Intermediate

Raspberry sorbet
Lemon sorbet
Irn bru sorbet
Blackcurrant sorbet



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Main Courses

Pancetta wrapped fillet of pork with carrot puree, caramelised baby apple and cider glaze

Honey glazed fillet of Scottish salmon, leek, baby onion and whole grain mustard sauce

Roasted corn-fed chicken with paprika and wild mushroom cream

Corn-fed chicken stuffed with haggis and mixed pepper sauce

Scotch fillet of beef, Stornoway black pudding, claret and thyme jus - supplement £5.00pp

Scotch fillet of beef, horseradish jus and roasted balsamic red onion - supplement £5.00pp

Individual roasted poussin (baby chicken), herb stuffing and rosemary jus - supplement £5.00pp

All dishes served with fondant potato and roast vegetables

Vegetarian Options

Wild mushroom and baby onion stroganoff with white rice and parsnip crisps

Cherry, plum and sun blushed tomato risotto with thyme and brie

Desserts

Raspberry Cranachan and shortbread

Milk chocolate and orange cheesecake with praline paste and candied pecans

Chocolate truffle torte with ginger biscuit and vanilla cream

Caramel apple pie with rhubarb compote

Strawberry shortcake mousse with white chocolate sauce

Lemon tart with raspberry cream