

# CHRISTMAS MENU

## LUNCH AND DINNER MENU

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A complimentary bottle of Prosecco for every six guests

Celebrate with a sparkle when you hold your party at Loch Fyne Restaurant during our first 12 days of Christmas – 30th November to 11th December.

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TO START

Roast tomato soup with tapenade crouton  
*Loch Fyne* rope-grown mussels marinières  
*Loch Fyne* gravadlax (dill cured salmon) with honey and mustard dressing  
Peppered mackerel pâté with shallot marmalade  
Chicken liver parfait with tomato chutney

✦  
MAIN COURSES

Whole baked sea bass with salsa verde  
Pan-fried Gressingham duck breast with honey roasted parsnips and red wine sauce  
Char-grilled Buccleuch rump steak with shallot confit and béarnaise sauce (£2 supplement)  
Pan-fried fillet of salmon with wild mushroom fricassée  
Artichoke and pea risotto with sun blushed tomatoes  
*All main courses served with roast potatoes, braised cabbage and steamed broccoli*

✦  
DESSERTS & CHEESE

Christmas pudding with brandy sauce  
Chocolate and orange torte with winter berry coulis  
Spiced apple tarte tatin with clotted cream  
Selection of cheeses with homemade chutney and oatcakes

✦  
TO FINISH

Coffee

£22

For parties of six or more, a 10% discretionary service charge will be added to your final bill.

If you have food allergies/intolerances please speak to the manager.

