

THE  
**LORNE**  
CHRISTMAS MENU

COMPLIMENTARY GLASS OF PROSECCO

★★★★★

RED PEPPER AND BUTTERNUT SQUASH SOUP (V)

Served with crusty roll and butter.

DUCK LIVER AND ORANGE PÂTÉ

Served with onion marmalade, toast and side salad.

ARGYLL SMOKED SALMON AND PRAWN IGLOO

Stuffed with a horseradish, sour cream and dill.

Served with brown bread, side salad, and Prawn Marie Rose sauce.

★★★★★

TURKEY CHRISTMAS DINNER

Served with all the trimmings.

SLOW COOKED BRAISED BEEF

Served in a rosemary and red wine gravy. Topped with puff pastry served with wholegrain mustard mash and seasonal festive veg.

SALMON FILLET

Served with asparagus wrapped in bacon, roast potatoes and hollandaise sauce.

VEGETABLE WELLINGTON (V)

Beetroot, goats cheese, spinach, parsnip and honey rolled into a puff pastry parcel served with seasonal festive veg and a brandy and mushroom sauce.

★★★★★

CHRISTMAS CRANACHAN

Homemade star shortbread made with a mix of whipped cream, honey, fresh raspberries and toasted oatmeal with a little nip of whisky.

HOT CHOCOLATE FUDGE CAKE

Served with vanilla ice cream, chocolate cinnamon swirl and orange garnish.

CHRISTMAS CRÈME BRULÉE

Served on a gingerbread base with a homemade cherry and crème de cassis compot.

ICE CREAM

Arran tablet, Vanilla pod, white chocolate and raspberry.

★★★★★

2 courses: £25 | 3 courses: £30