THE

LORNE

FESTIVE MENU

4-26 December 2026

249 ARGYLL STREET, DUNOON, PA23 7QT
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Starters

Homemade Chicken Liver and Orange Paté
Served with toast, spiced apple and pear chutney and a side salad

Scallops
Pan-fried, served with a pea and mint puree, Stornoway black pudding and a pancetta crumb
+ 3 supplement

Homemade Lentil Soup (ask for GF VG)
Served with crusty roll and butter

Vegan Cauliflower and Cheese Tart (VG, GF)
Cauliflower with a rich vegan cheese sauce, topped with breadcrumbs.

Mains

Christmas Dinner (ask for GF)
Roast Turkey served with roast potatoes, honey roasted carrots and parsnips, tender stem broccoli, pigs in blankets, pork, apple and cranberry stuffing, homemade turkey gravy and cranberry sauce

Pan-fried Seabass
Served with a lemon, rosemary and thyme potato cake, tender stem broccoli and a creamy garlic, parmesan and herb sauce

Slow-braised Feather Blade Steak
In a rich red wine and beef jus, served with crispy roast potatoes, honey roasted carrots & parsnips and tender stem broccoli

Moroccan-style Vegan Roast (VG)
Sweet potato, grilled vegetables, apricots and chickpeas with a sweet red onion & harissa marmalade, all topped with pumpkin and poppy seeds.

Desserts

After Eight Cheesecake
Crunchy biscuit base topped with a layer of mint cream cheese filling and finished with a layer of rich chocolate ganache. Served with pouring cream or ice cream.

Brownie Sundae
Salted caramel and chocolate brownie layered with vanilla ice cream and topped with toffee popcorn and rice caramel sauce.

Apple and Gingerbread Crumble
Apple and blackberries spiced with cinnamon and ginger, topped with an oaty crumble mix. Served hot with ice cream, pouring cream or custard.

Vegan Clementine & Prosecco Torte (VG, GF)
Ginger crumb with a creamy layer of clementine and prosecco filling all finished with a marble glaze.

Two courses: 32.95 | Three courses: 37.95

V – Vegetarian | VG – Vegan | GF – Gluten Free
Food allergies or intolerances? Please speak to our team

Festive Menu choices must be pre-ordered for groups of 8 or more. A £10 per person non-refundable deposit secures your booking, See Terms and Conditions for full details.