

**Lochardil**  
HOUSE HOTEL

## FUNCTION MENU OPTION 1

3 courses £23.95

2 courses £18.95

### STARTERS

---

#### SOUP OF THE DAY

Fresh Cromarty Bread

#### HAGGIS, NEEPS & TATTIES

Creamy Whole Grain Sauce

#### BAKED BREADED BRIE WEDGE

Cranberry sauce & Mixed Leaf Salad

#### CREAMY SALMON PATE

Oat Cakes, Lemon & Mixed Leaf Salad

### MAINS

---

#### STEAK AND ALE PIE WITH PUFF PASTRY

Seasonal vegetables & a choice of chips or boiled baby potatoes

#### NORTH SEA HADDOCK WITH A HERB CRUST

Nestled on green beans, baby potatoes, water cress & butter sauce

#### ROASTED CHICKEN SUPREME WITH HAGGIS

Sautéed potato, seasonal vegetables & a rich whiskey sauce

#### SWEET POTATO SATAY

Coconut, spinach & toasted nuts served with basmati rice

### DESSERTS

---

#### TRADITIONAL STICKY TOFFEE PUDDING

Toffee Sauce

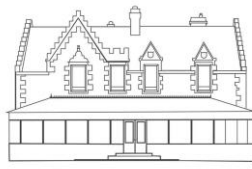
#### CHOCOLATE POT

Raspberry Compote & Whipped cream

#### FRESH MELON & PINEAPPLE SALAD

Sorbet & Crushed Meringue

#### DUO OF ARRAN ICE CREAMS



**Lochardil**  
HOUSE HOTEL

## FUNCTION MENU OPTION 2

3 courses £26.95

2 courses £21.95

### STARTERS

---

#### SOUP OF THE DAY

Fresh Cromarty Bread

#### SCOTTISH SMOKED SALMON

Spiralized Cucumber, Capers, Lemon & Whipped Cream Cheese

#### CORONATION CHICKEN

Mango, Raisins, Lightly Spiced Yoghurt Dressing

#### GRILLED HALLOUMI SALAD

Roasted Peppers, Olives & a Loose Green Pesto dressing

### MAINS

---

#### BRAISED BEEF FEATHER BLADE

Creamy Mashed Potato, Celeriac Puree, Tender Stem Broccoli, Beef & Red Wine Jus

#### ROASTED CHICKEN SUPREME

Parmentier Potatoes, Tender Stem Broccoli, Oyster Mushrooms & Tarragon

#### BAKED SALMON FILLET

Sautéed Potatoes, Green Beans, Samphire, Butter Sauce & Lemon

#### SPINACH & RICOTTA GNUDI

Seasonal Green Vegetables in a Sage Butter Sauce

### DESSERTS

---

#### TRADITIONAL STICKY TOFFEE PUDDING

Toffee Sauce

#### POACHED PEAR IN CARAMEL

Granola, Butter Milk Parfait

#### BAILEYS CHEESECAKE

Toffee Sauce, Chocolate Soil

#### DUO OF SCOTTISH CHEESES

Oatcakes & Accompaniments



## FUNCTION MENU OPTION 3

3 courses £34.95

2 courses £29.95

### STARTERS

---

#### SOUP OF THE DAY

Fresh Cromarty Bread

#### CRISPY DUCK

Honey, Sesame, Cucumber, Radish & Leaf Salad

#### CULLIN SKINK

Smoked Haddock, Mussels, Potatoes, Cream & Herbs

#### SALT BAKED CELERIAC CROQUETTE

Rosemary Aquafaba Aioli & a Poached Pear Salad

### MAINS

---

#### ROASTED FILLET OF BEEF

Rosemary Hasselback Potatoes, Parsnip Puree, Tender Stem Broccoli, Beef & Red Wine Jus

#### ROASTED SHOULDER OF LAMB

Potato Terrine, Tender Stem Broccoli, Carrot Puree, Natural Jus & a Mint, Pine nut & Anchovy Pesto

#### BAKED MONKFISH TAIL

Bouillabaisse Sauce with Clams, Mussels & Sea Vegetables

#### ROASTED BUTTERNUT SQUASH

Buckwheat, Chickpeas, Pomegranate & Feta Cheese finish with Harissa Spice & Natural Yoghurt

### DESSERTS

---

#### TRADITIONAL STICKY TOFFEE PUDDING

Toffee Sauce & Arran Dairy Ice Cream

#### DARK CHOCOLATE MOUSSE

Salted Caramel, Chocolate Crumbs and Tuille

#### RASPBERRY CRANACHAN MILLE FEUILLE

Tomatin Whisky & Fresh Raspberries

#### TRIO OF SCOTTISH CHEESES

Oatcakes & Accompaniments