Festive Menu

Inn on the Loch
Restaurant & Bar

2 Courses £26.95

3 Courses £33.95

No service charges applied

£10.00 deposit per person for groups over 6

Available 1st - 23rd December

Starters

Butternut Squash & Thyme Soup
With bread & butter (GF, DF, V, VG)

Haggis Bon Bons
Black pepper mayonnaise, balsamic reduction, Isle of Mull cheddar (DF)

Prawn Cocktail
Atlantic prawn marie rose, crisp lettuce, cucumber, tomato, sourdough croûtes (GF, DF)

Melon & Serrano Ham
Sweet melon, serrano ham, black pepper & olive oil (GF, DF, V, VG)

Mains

Roast Turkey
With roast potatoes, sprouts, roasted parsnips, carrots, gravy, sage & onion stuffing (GF, DF)

Fillet of Salmon
Poached in a creamy white wine, leek & spinach sauce, served with baby potatoes (GF)

French Onion Braised Beef
Tender beef daube braised with caramelised onions, in a rich beef broth, served with gruyere mashed potatoes (GF, DF)

Chicken Au Poivre
Chicken breast, creamy black pepper sauce, tenderstem broccoli, carrots, baby potatoes (GF, DF)

Leek, Mustard & Cheddar Croquette
Crispy croquette filled with leek, cheddar & grain mustard, with seasonal vegetables & gravy (V)

Desserts

Vanilla Panna Cotta
Creamy vanilla panna cotta, served with mango, passion fruit & toasted coconut (GF)

Chocolate Fudge Cake
Rich chocolate fudge cake served warm with refreshing orange sorbet (GF, V)

Gingerbread & White Chocolate
Sticky gingerbread served warm with salted caramel, white chocolate ganache, fudge pieces, ginger biscuit crumb, vanilla ice cream (V)

Cranachan
Traditional Scottish dessert, whipped double cream combined with raspberries, whisky, honey & oats (V)

Food Allergens & Intolerances
For our guests with allergies, food sensitivities, or special dietary requirements, please inform a member of staff as some dishes may need adapted. Although every care is taken to ensure dietaries are catered for, we cannot guarantee that any menu item will be completely free of allergens. GF = Gluten Free, V = Vegetarian, VG = Vegan, DF = Dairy Free