



LOCH LOMOND ARMS HOTEL

LOVE
LUSS

Lomond Wedding

On Arrival

Cocktail, champagne or bottled beer

Canapés

Choice of three canapés

Haggis Bon Bon's, burnt apple relish
Luss smoked salmon blini, dill cream cheese
Chocolate dipped strawberries
Moroccan lamb koftas, tatziki
Crispy brie pieces, cranberry jelly
Lentil & aubergine samosas
Pork & pear sausage rolls
Smoked salmon and cream cheese roulade
Beetroot & horseradish crostini

Set Three Course Menu

Choose three from each course

To Start

Luss Estate venison carpaccio, quails egg, piccalilli

Potted kiln roast salmon, crème fraiche, pickled cucumber, oatcakes

Sautéed wild mushrooms, Guinness bread, mushroom ketchup, tarragon

Potted Luss Estate pheasant, sourdough, house churned butter (in season only)

Luss smoked sea trout, crab, apple, pickled beets, sourdough

Salad of mixed baby beetroots, baby carrots and a goats cheese dressing

To Follow

Roast topside of beef, Yorkshire pudding,
roast potatoes, roast carrot, cauliflower cheese

Wellington of Luss Estate venison,
horseradish potato purée, tender stem broccoli, port jus

Roast fillet of cod, roast fennel, mussels, brandy, orange sauce

Baked aubergine, hazelnut dukkah tossed broccoli,
apple purée, toasted seeds, potato purée

Rolled shoulder of lamb, sweet potato cake, pea purée, mint jus

Roast fillet of Shetland salmon, thyme potato rösti,
tossed greens and citrus beurre blanc

To Finish

Strawberry shortcake cheese cake, black pepper ice cream
Hot chocolate fondant, hazelnut praline fondant
Mixed wild berry pavlova, tonka bean ice cream
White chocolate and raspberry parfait
Elderflower and Prosecco jelly, mint, meringue and honeycomb
Individual cheese board by George Mewes Cheese

Drinks with Your Meal

Half bottle of wine per person

For a Toast with Speeches

Glass of Champagne

Also Included

Bridal Suite on the night of your wedding
Master of Ceremonies