

Wedding Menus and Evening Buffets at the Loch Ness Lodge Hotel

Menu One

Chilled Gallia with Seasonal Berries
and a Homemade Lime and Tequila Granita
Spiced Carrot and Coconut Soup
Garnished with Fresh Coriander and Creme Fraiche
Roast Sirloin of Angus Beef
with Caramelised Shallots and a rich Wild Mushroom jus
Choux Buns filled with Chantilly Cream
and smothered in a Dark Chocolate Sauce
Coffee

Cost per person £37.50

Menu Two

Smoked Lochaber Salmon
with a Plum Tomato and Red Onion Tian and Fresh Herb Salad
Creamed Leek and Potato Soup
with Soured Cream and Chives
Pan-fried Breast of Highland Chicken
with local Haggis and a rich Whisky and Onion Cream
Chocolate, Black Cherry and Amaretto Trifle
topped with a thick Vanilla Mascarpone Cream
Coffee

Cost per person £30.00

Menu Three

Terrine of Highland Pheasant
with a rich Plum and Ginger Chutney
White Onion and Cider Soup
topped with Fresh Rosemary and Parmesan Shavings
Seared Fillet of Lochaber Salmon
with Sun-blushed Tomatoes, Dulce and Lemon Butter
Warm Apple and Cinnamon Strudle
with Apple Crisps and a Vanilla, Mascarpone Cream
Coffee

Cost per person £35.50

Menu Four

Chilled Melon, Mango and Pink Grapefruit Salad

with Passion Fruit Syrup

Creamed Cauliflower Soup

Garnished with Lanark Blue Cheese

Roast Gigot of Highland Lamb

With a Rosemary, Madeira and Garlic Jus

Summer Berry and Red Wine Jelly

with Candied Strawberries and Whipped Cream

Coffee

Cost per person £29.50

All Main Courses served with Potatoes and Vegetables of the Day

Salads

Honey Baked Gammon and Pineapple

Cold Roast Chicken

Roast Beef

Roasted Turkey Breast

Scottish Cheese and Fruit Platter