

LOCH NESS LODGE HOTEL
TABLE D'HOTE DINNER MENU
LIBRARY GARDEN ROOM

Starters

Fresh Lodge Garden Vegetable Soup
Melon Cocktail with Medori Liquor
Highland Haggis with Whisky & Oatcakes
Scottish Prawn Cocktail with a traditional Mari Rose Sauce
Feta Cheese Salad with Olives & Tomatoes & A Wholegrain Honey Mustard Dressing
Chilled Fruit Juice

Main Courses

Fillet of Fresh Loch Linne Salmon with Orange & Coriander Sauce
Roast Lochaber Hill Lamb with Rosemary & Mint Sauce
Breast of Aberdeen Shire Chicken on a bed of Haggis with Whisky & Onion Sauce
Grilled Moray Shire Pork Steak with a Port & Stilton Sauce
Roast Beef or Roast Pork Salad with Golden Crisp French Fries
Three Cheeses & Broccoli Pie (V)

All Main Courses served with Chef's Selection of Vegetables and Potatoes

Home Made Desserts

Scottish Sherry Trifle with Fresh Whipped Cream & Chocolate Curls
Apple & Blackberry Crumble with Crème Anglaise
Fresh Fruit Salad with Fresh Cream
Lodge Sticky Toffee Pudding with Toffee Sauce
Tipsy Laird Ice-Cream with Drambuie
Homemade Bread & Butter Pudding with Whisky & Custard

Desserts are homemade everyday in "The Lodge Bakery" EST. 1989

Local Produce used extensively & freshly cooked to order

A Delightful Dinner for £22.50

Meals served from 6.30 - 9.30

Brodies Fair-trade Filter Coffee with Cream. £2.50