# MARKET MENU

## BISQUE

AT LOCHGREEN

#### **STARTERS**

#### Soup of the Day

served with Homemade Bread

#### Signature Langoustine Bisque

Aloli, Parmesan, Croutons

#### Ayrshire Ham Hough & Smoked Chicken Croquettes

Poached Hen Egg, Wholegrain Mustard, Hollandaise Sauce

#### Chicken Liver Parfait

Caramelised Onion Chutney, Cherries, Toasted Brioche garlic

#### Classic Prawn Cocktail

with Marie Rose Sauce, Apple & Lemon

#### Assiette of Poached Winter Fruits

Granola, Cranberry & Mulled Wine Syrup, Berry Sorbet

## SIDES - £5.00

Thin or Thick Cut Chips
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with Truffle Aioli and Parmesan (+ £2.00)
Pomme Puree
Tator Tots with Peppercorn Mayonnaise

Tator Tots with Peppercorn Mayonnaise Baby Potatoes with Parsley Butter Tomato & Basil Salad with Sherry Vinaigrette

#### **MAINS**

#### Escalope of Pork Schnitzel

Chargrilled Pineapple, Pickled Onion, Fried Hen's Egg & Chips

#### Mussels Mariniere "Au Gratin"

on Toasted Sourdough with Rockefeller Butter, Sea Greens

#### Paupiette of Sole

Tartar Herb Crumb, Crushed Potatoes, Cullen Skink Velouté

#### Breast of Roast Chicken

Haggis, Neeps & Tatties, Peppered Whisky & Barley Sauce

#### Goujons of Haddock & Chips

Beer Battered Goujons, Curried Coleslaw, oriental Ketchup, Mushy Minted Peas & Triple Cooked Chips

#### Fresh Water Prawns

with Aligot Potatoes, Mixed Greens & Garlic Butter

#### Classic Caesar Salad

Lettuce, Anchovies, Parmesan, Croutons

#### Saffron Risotto (v)

Ratatouille Vegetables, Green Salad & Olive Oil

### **DESSERTS**

#### Lemon Meringue Pie

with Raspberry Ripple

#### Warm Chocolate & Fudge Cookie Dough

with Pecan Nuts, Custard & Costley's Ice Cream

#### Tiramisu

Espresso Ice Cream, Almond Biscotti

#### Assorted Gelato

Fruit Compote & Wafer

#### Brie De Meaux

Candied Nuts, Truffle Honey

2 courses - £25.00 3 courses - £32.00 Available Mon - Thur 12pm - 2.30pm 5pm - 7pm