



WEDDING MENU SELECTOR

To ensure for the best of service and presentation of the dishes our recommendation is always to provide a set menu of one starter, one main course and one dessert for all (other than special dietary situations which can be handled separately). We have a variety of dishes noted on our Wedding Menu Selector to allow you to compose that set menu: 1 starter - 1 main - 1 dessert (so the same for all guests). Should you wish to offer a choice of 2 starters – 2 mains – 2 desserts then a £10pp supplement applies together with a full pre-order/table plan confirmed for your final meeting.

GLEN LUSS & MCMILLAN PACKAGE

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WEDDING BREAKFAST SELECTION

Starters

- ~ Hot Smoked Salmon Roulade GF
- ~ Haggis, Neeps and Tatties, Whisky Sauce V
- ~ Chicken Liver Pate, Chutney, Arran Oatcakes GF
- ~ West Coast Crab & Prawn Cocktail, Marie Rose Sauce, Wholemeal Bread GF
- ~ Sweet Red Onion & Goats Cheese Puff Pastry Tart, Rocket Salad V
- ~ Smoked Mackerel Pate, Hot Beetroot Relish, Charcoal Crackers GF
- ~ Smoked Duck Breast Salad with Pomegranate & Watermelon GF, DF
- ~ Red Lentil Soup GF, DF, V, VE
- ~ Roasted Red Pepper and Tomato Soup with Crème Fraîche GF, DF, V, VE
- ~ Hummus Flatbread, Olive, Rapeseed Oil & Toasted Seeds V, VE, DF

Mains

- ~ Traditional Roast Beef Sirloin, Yorkshire Pudding, Gravy, Roast Potatoes and Roast Vegetables (Vegan option available) GF, DF
- ~ Chicken Supreme with Potato Dauphinoise & Seasonal Vegetables GF with either
 - ~ Stuffed Haggis and Whisky Cream Sauce DF
 - ~ Peppercorn Sauce GF
 - ~ Creamy Leek Sauce GF
- ~ Slow Cooked Lamb Shoulder, Baby Onion Jus, Potato Dauphinoise, Baba Ghanoush & Ratatouille GF, DF
- ~ Pork Belly, Roasted Butternut Squash Puree, Rosemary Parmentier Potatoes, Tenderstem Broccoli & Cider Jus GF, DF
- ~ Ginger & Chilli Roasted Cod, Coriander, Lime & Coconut Lentils, Sautéed Pak Choi GF, DF
- ~ Traditional Steak Pie with Mashed Potatoes, Gravy & Green Vegetables DF
- ~ Fillet of Salmon with Spinach & Basil Gnocchi, Warm Tomato & Olive Vinaigrette GF, DF
- ~ Butternut Squash Pithiver, Wild Mushrooms & Green Beans V, VE
- ~ Vegetable Moussaka, Feta Cheese Salsa & Pitta Bread Croutons V
- ~ Indian Spiced Chickpea & Paneer Roulade, Bombay Potatoes & Kasundi V

Desserts

- ~ Traditional Sticky Toffee Pudding, Toffee Sauce & Tablet Ice Cream (Vegan option available) V, VE
- ~ Chocolate Brownie, Chocolate Sauce and Vanilla Ice Cream (Vegan option available) V, VE
- ~ Cranachan, Berries and Shortbread V
- ~ Chocolate Cheesecake, Chocolate Sauce with Red Berries V
- ~ Lemon Posset with Fresh Berries V, GF
- ~ Dark Chocolate and Hazelnut Mousse V, DF, GF, VE
- ~ Apple & Raisin Crumble with Vanilla Custard V

Dietary codes mean that dishes can be adapted. Full allergens list available on request.

V - Vegetarian, VE - Vegan, GF - Gluten Free, DF - Dairy Free

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Call 01436 860 118 Email weddings@loch-lomond.co.uk



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EVENING BUFFET & CANAPÉS

Canapé Selection

- ~ Haggis Bon Bons DF
- ~ Satay Chicken Skewers GF, DF
- ~ Breaded Mac & Cheese V
- ~ Mini Yorkshire Beef Puddings, Gravy & Fresh Horseradish
- ~ Crispy Pork Belly Bites, Ginger & Chilli Sauce & Toasted Sesame Seeds GF, DF
- ~ Crispy Halloumi Fries with Romesco Sauce V
- ~ Smoked Chicken & Tomato Chutney Crostini GF, DF
- ~ Smoked Salmon & Crème Fraiche Blini
- ~ Tomato, Garlic & Basil Bruschetta GF, DF, V, VE
- ~ Wasabi Butterbean, Lemon and Garlic Toast with Olive Tapenade GF, DF
- ~ Chocolate Dipped Strawberries & Crushed Biscoff V, GF, DF, VE
- ~ White Crab, Cheddar & Tomato Tartlet
- ~ Salt and Pepper Tempura King Prawns DF, GF
- ~ Pork, Black Pudding & Poppy Seed Sausage Roll DF

Any 3/4/5 items for £7.50pp/£8.50pp/£9.50pp

Evening Buffet

- ~ Hot Filled Rolls V, VE, GF, DF
- ~ Selection of Sandwiches and Wraps V, VE, GF, DF
- ~ Chicken Pakora GF, DF
- ~ Vegetable Pakora GF, DF, V, VE
- ~ Chicken Goujons
- ~ Mini Vegetable Spring Rolls V, VE, DF
- ~ Mini Sausage Rolls V, VE
- ~ Mini Quiche V

Any 3 items for £9.50pp / Additional items £2.50pp

BBQ Menu for Evening Buffet £15.00pp

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It is recommended that an evening buffet be provided for at least 85% of your overall numbers.

Normally served at 9.30pm (normally band break) for your evening guests.

Evening buffet minimum spend of £9.50pp applies.

It is recommended that a selection of canapés be provided for your guests to accompany your drinks reception.

All menus noted are correct at the time of going to print and may be subject to change - October 2022.





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For more information, to book or to make an
appointment with a wedding co-ordinator

Call 01436 860 118

Email weddings@loch-lomond.co.uk

Visit www.loch-lomond.co.uk

We invite you to come and see our beautiful location
and venue for yourself - we are sure you will fall in
love with a wedding at the Lodge on Loch Lomond...

Luss, Argyll & Bute, Scotland, UK, G83 8PA