



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 this 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.

WEDDING BREAKFAST SELECTION

Starters

- ~ Hot Smoked Salmon, baby capers, crème fraiche, dill **GF**
- ~ Haggis, Neeps, Tatties, Whisky Sauce **V**
- ~ Chicken Liver Pate, Chutney, Arran Oatcakes **GF**
- ~ Traditional Prawn Cocktail, Marie Rose Sauce, Wholemeal bread **GF**
- ~ Melon, Feta & Rocket Salad, Basil Pesto **GF V**
- ~ Sweet Red Onion & Goats Cheese Puff Pastry Tart, Rocket Salad **V**
- ~ Caprese Salad, Fresh Tomato, Mozzarella, Basil, Balsamic Vinegar, Olive Oil & Toasted Sunflower Seeds **V GF**
- ~ Red Lentil Soup **V VE GF DF**
- ~ Traditional Tomato Soup **V VE GF DF**
- ~ Leek & Potato Soup **V GF**

Mains

- ~ Traditional Roast Beef Sirloin, Yorkshire Pudding, Gravy, Potato Dauphinoise and Vegetables **GF DF**
- ~ Chicken Supreme stuffed with Haggis, Whisky sauce, Potato Dauphinoise and Vegetables **DF**
- ~ Chicken Supreme, Peppercorn Sauce, Potato Dauphinoise and Vegetables **GF DF**
- ~ Braised Belly of Pork, Cider Sauce, Potato Dauphinoise and Vegetables **GF DF**
- ~ Slow Cooked Lamb Shoulder, Baby Onion Jus, Potato Dauphinoise and Vegetables **GF DF**
- ~ Roasted Scottish Salmon Fillet, Butter Sauce, Potato Dauphinoise and Vegetables **GF DF**
- ~ Baked Fillet of Cod, Salsa Verde, Potato Dauphinoise and Vegetables **GF DF**
- ~ Traditional Steak Pie, Gravy, Potato Dauphinoise and Vegetables **DF**
- ~ Seasonal Vegetable & Cheese Puff Pastry Strudel, Potato Dauphinoise and Vegetables **V**

- ~ Roasted Peppers stuffed with Spiced Couscous, Green Sauce, Fresh Leaves **VE DF**

Desserts

- ~ Traditional Sticky Toffee Pudding, Toffee Sauce, Tablet Ice Cream **V**
- ~ Chocolate Brownie, Dark Chocolate Sauce, Vanilla Ice Cream **V**
- ~ Frozen Cranachan, Berries and Shortbread **V**
- ~ Baked Vanilla Cheesecake, White Chocolate Sauce **V**
- ~ Lemon Posset, Fresh Berries **V GF**
- ~ Chocolate Cremeaux, Whipped Cream, Hazelnut Crumb **GF V**
- ~ White Chocolate & Raspberry Parfait, Pistachio Crumb **V**
- ~ Coconut Rice Pudding, Pistachio & Pomegranate Seeds **V VE GF DF**
- ~ Poached Peach, Raspberry, Vanilla Ice Cream and Toasted Almonds **V GF**



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

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GLEN LUSS & MCMILLAN PACKAGE

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EVENING BUFFET SELECTION

CANAPÉ SELECTION

Any 3 items for £8.50pp

Additional items £3.25pp

- ~ Mini Bacon Rolls GF
- ~ Mini Lorne Rolls
- ~ Vegetable Spring Rolls V
- ~ Chicken Pakora GF
- ~ Mini Sausage Rolls
- ~ Mini Scotch Pies
- ~ Selection of Scottish Cheddars, Oatcakes GF
- ~ Selection of Sandwiches/Wraps GF V VE DF

BBQ Menu for Evening Buffet £15.00pp

Any 3/4/5 items for £6.50/£7.50/£8.50

- ~ Haggis bon bons DF
- ~ Mini Fish & Chips
- ~ Chocolate Dipped Strawberries V GF
- ~ Spiced Lamb Meatballs, Labneh GF
- ~ Breaded Camembert V
- ~ Chicken Satay Skewers DF GF
- ~ Jerk Chicken Skewers DF GF
- ~ Vegetable Samosa, Coriander Chutney V
- ~ Hot Smoked Salmon and Crème Fraîche Blini
- ~ Honey and Mustard Glazed Sausage DF
- ~ Hummus, Crispy Flatbread V VE DF



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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 £8.50pp applies.

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

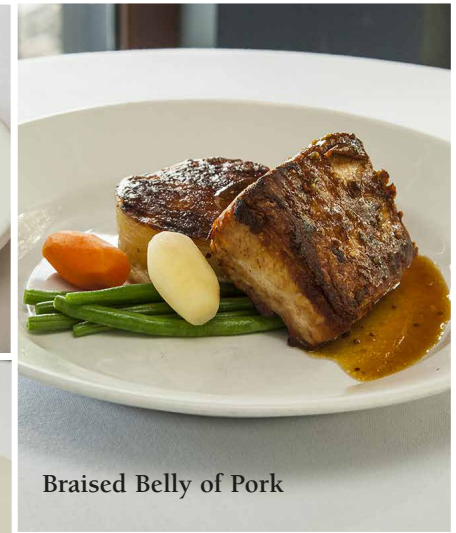
All menus noted are correct at the time of going to print and may be subject to change - September 2021.



Traditional Roast Beef



Sweet Red Onion & Goats Cheese Tart



Braised Belly of Pork



Roasted Peppers



Chocolate Brownie



Prawn Cocktail



Sticky Toffee Pudding



Salmon



Lamb Shoulder



Chicken Supreme



White Chocolate & Raspberry Parfait

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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