



THE CRUIN

THE PERFECT VENUE...
...ON THE SHORES OF LOCH LOMOND

SAMPLE SET DINNER MENU

(Menu can be tailored to individual requirements)

STARTERS

Choice of Soup of the Day

Served with a warm roll

Argyll Smoked Salmon

Hot smoked salmon mousse – crème fraîche – diced salsa

Heritage Tomatoes with Balsamic Caramel (V)

Goats cheese mousse – red pepper marmalade – crostini's

Lightly Curried Chicken Liver Pate

Spiced red onions – vegetable fritter – yoghurt and mint dressing

MAINS

8oz Scotch Rib Eye Steak

Flat cap mushroom stuffed with haggis – red onion marmalade – hand cut chips

Roasted Supreme of Chicken

White onion puree – pancetta and wild mushroom jus – herb crushed potatoes – crispy leeks

Pan Fried Fillets of Sea Bass with King Prawns

Saffron cream – mashed potato - asparagus spears – tomato and caper oil

Three Cheese and Garden Pea Risotto (V)

(Parmesan, mozzarella and mascarpone cheeses)

Caramelised onions – pea shoots

DESSERTS

Sticky Toffee Pudding

Vanilla ice cream – butterscotch sauce

Handmade Pistachio Ice Cream

Fresh berries – orange and passion fruit jam – honey flapjack – vanilla shortbread

Chocolate Torte with Ginger Biscuit Base

Vanilla cream – praline sauce

Trio of Ice Creams or Real Fruit Sorbets

£30 per person

*Tables of 20 guests and over require a pre-order or
menu reduced to 2 options per course*