



Sample Menu Selector
for functions at Loch Ness Clansman Hotel

Appetisers

Chilled half Galia melon with a combination of exotic fruits soaked in Kirsch
£4.75

*Parfait of duck & orange pate
accompanied with mixed leaves, Cumberland sauce & oatcakes*
£5.25

*Oak smoked Isle of Skye salmon with caper-berry salad,
brown bread and lime vinaigrette*
£6.95

*Hot smoked salmon infused with The Macallan whisky
with tomato & cucumber salsa and balsamic & lemon reduction*
£7.75

Warm grilled goat's cheese centred on chilli, basil & walnut oil dressing
£4.95

Soups and Chilled soups

All £3.50

Sorbets

All £2.00

Cobbs

restaurant

Main Courses

Roasted salmon fillet served with crayfish tails in a champagne sauce
£15.95

*Isle of Skye hot smoked salmon fillet
served with smoked salmon julienne and cream*
£16.50

Prime roasted rib of Scottish beef served with fondant potatoes and port wine reduction
£15.95

*Pan roasted fillet of Scottish beef centred on a horseradish mash laced
with a light brandy and peppercorn sauce*
£24.95

Slow roasted leg of lamb set on a burgundy and redcurrant reduction
£16.95

Corn-fed chicken fillet centred on a woodland mushroom and chardonnay sauce
£13.95

Roast tenderloin of pork with Granny Smith apple and a creamy calvados sauce
£15.95

Roast haunch of Highland venison in a rich red wine & woodland mushroom sauce
£16.50

Fettucine tossed in artichoke hearts, sunblush tomatoes & basil
£12.95

*Sauté of woodland mushrooms in a creamy Sancerre & tarragon sauce,
served with perfumed basmati rice*
£12.50

Cobbs

restaurant

Desserts

Chilled traditional berry Pavlova served with ice cream and wild berry coulis
£4.95

*Warm oven-baked bread and butter pudding topped with a tangy Scottish marmalade
served with thickened cream*
£4.95

Warm apple & cinnamon tart served with crème anglaise
£4.95

*Cranachan,
fresh raspberries & toasted pinhead oatmeal
finished with whipped cream and malt whisky*
£4.95

Also available

*Hot and Cold buffet menus,
Canapés
Wine list*

Please contact us on
marketing@lochnessview.com