



West Coast Seafood Broth

*fresh fish and shellfish from our local sea lochs gently poached in a fragrant ginger and lemongrass coconut milk broth
(we can prepare a vegetarian option)

Vegetable Soup of the Day

finished with a swirl of fresh cream flavoured with wild herbs from Glencoe

Pan Fried West Coast Scallops

served on wild leaves with juniper cream

Ham Hock Terrine

served with homemade piccalilli and toasted sourdough

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Glencoe House Special

*Isle of Gigha Smoked Halibut, Inverawe Smoked Salmon, Seared Scallops and Langoustines pan-fried in butter served with lemon wedges, horseradish cream and garlic mayonnaise
(this platter of local seafood is for 2 people)*

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Char-grilled Fillet of Scottish Beef

Grass-fed Aberdeen Angus char-grilled to your taste and served with a creamy sauce of green pepper and Oban Single Malt

Lord Strathcona's Glazed Breast of Chicken

with a nod to Lord Strathcona's Hudson Bay days and his Canadian forest this pan-roasted breast of chicken is glazed with maple syrup

Confit of West Coast Salmon

with fresh mussels from Loch Leven and Red Salmon Caviar

Chef's Vegetable Risotto

with seasonal foraged mushrooms and wild herbs

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Raspberry and Gin Sorbet

a refreshing sorbet prepared with Scottish raspberries and Highland gin

Dark Chocolate and Peppermint Mousse

rich chocolate indulgence subtly flavoured with locally grown peppermint

Plum and Apple Oatmeal Crumble

with whipped Orange Zest Cream

Selection of Scottish Cheeses

with membrillo, chutney and crudites

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Suite Number_____

Time_____