

CHRISTMAS MENU

LUNCH AND DINNER MENU



A complimentary bottle of Prosecco for every six guests

Celebrate with a sparkle when you hold your party at Loch Fyne Restaurant during our first 12 days of Christmas – 30th November to 11th December.



TO START

Roast tomato soup with tapenade crouton

Loch Fyne rope-grown mussels marinières

Loch Fyne gravadlax (dill cured salmon) with honey and mustard dressing

Peppered mackerel pâté with shallot marmalade

Chicken liver parfait with tomato chutney



MAIN COURSES

Whole baked sea bass with salsa verde

Pan-fried Gressingham duck breast with honey roasted parsnips and red wine sauce

Char-grilled Buccleuch rump steak with shallot confit and béarnaise sauce (£2 supplement)

Pan-fried fillet of salmon with wild mushroom fricassée

Artichoke and pea risotto with sun blushed tomatoes

All main courses served with roast potatoes, braised cabbage and steamed broccoli



DESSERTS & CHEESE

Christmas pudding with brandy sauce

Chocolate and orange torte with winter berry coulis

Spiced apple tarte tatin with clotted cream

Selection of cheeses with homemade chutney and oatcakes



TO FINISH

Coffee

£22

£25 in Portsmouth, The City
and Covent Garden.

For parties of six or more, a 10% discretionary service charge will be added to your final bill.

If you have food allergies/intolerances please speak to the manager.



CHRISTMAS DAY MENU



TO START

Roast tomato soup with tapenade crouton

Loch Fyne ashet

featuring *Bradán Rost*, *Bradán Orach* and
classic smoked salmon

Loch Fyne rope-grown mussel stew

Peppered mackerel pâté with shallot marmalade

Chicken liver parfait with tomato chutney



MAIN COURSES

Traditional roast turkey with all the trimmings

Pan-fried Gressingham duck breast with
honey roasted parsnips and red wine sauce

Char-grilled Buccleuch rump steak with
a port and thyme sauce

Whole baked sea bass with salsa verde

Pan-fried king scallops with chilli and crab noodles

Asparagus and pesto tortellini with rocket,
roasted tomatoes and parmesan

*All main courses served with roast potatoes,
braised cabbage and steamed broccoli*



DESSERTS & CHEESE

Christmas pudding with brandy sauce

Chocolate and orange torte with winter berry coulis

Spiced apple tarte tatin with clotted cream

Cheese selection with homemade chutney and oatcakes



TO FINISH

Coffee and Scottish tablet

£50

For parties of six or more, a 10% discretionary service charge will be added to your final bill.

If you have food allergies/intolerances please speak to the manager.

*Our restaurants in Leeds, Bristol, The City, Covent Garden and Bluewater will not
be open on Christmas Day. Please check with your local Loch Fyne.*



NEW YEAR'S EVE MENU

✦
ON ARRIVAL

Glass of Joseph Perrier champagne

✦
TO START

Lobster bisque

Marinated fresh salmon with beetroot and fennel salad
Salt and pepper oysters with chilli and coriander dressing
Goats' cheese, wild mushroom and spinach tart
Smoked duck breast with spicy chorizo and tomato sauce

✦
MAIN COURSES

Pan-fried Scottish halibut with roasted celeriac and thyme jus
Roasted loin of *Glen Fyne* lamb with dauphinoise potatoes
and rosemary jus
Lobster platter for two
£10 supplement per person

Grilled whole South Coast lemon sole with shrimp butter
Asparagus and pesto tortellini with roasted tomatoes and rocket

*All main courses served with roast potatoes, braised cabbage
and steamed broccoli*

✦
DESSERTS & CHEESE

Cranachan
a creamy Scottish dessert with whisky and raspberries
Warm apple tart with vanilla ice cream
Chocolate cheesecake with caramelized fruit
Selection of cheeses with homemade chutney and oatcakes

✦
TO FINISH

Coffee and Scottish tablet

£50

For parties of six or more, a 10% discretionary service charge will be added to your final bill.

If you have food allergies/intolerances please speak to the manager.

