



LOCH LOMOND ARMS HOTEL

LOVE
LUSS



Lennox Wedding

BBQ package

On Arrival

Glass of Prosecco, bottled beer or fruit juice

To Start

Choice of one per person canapes

Haggis Bon Bon's, burnt apple relish
Luss smoked salmon blini, dill cream cheese
Chocolate dipped strawberries
Moroccan lamb koftas, tzatziki
Crispy brie pieces, cranberry jelly
Lentil and aubergine samosas
Pork and pear sausage rolls
Smoked salmon and cream cheese roulade
Beetroot and horseradish crostini

BBQ Meal

Plated Starters - Choice of two starters

*Luss smoked salmon, lemon crème fraiche, capers and shallots
Stacks of haggis, neeps and tatties with whisky sauce
*Parfait of chicken liver, mini Yorkshire puddings, apple and date chutney
Galia melon, mixed wild berries, fruit sorbet
*Galia melon, smoked ham, dressed rocket
Roast chicken and pink peppercorn terrine, apple and date chutney
Roast red pepper, feta, jumbo cous cous and basil salad

*(*supplement may apply)*

BBQ Buffet to Follow

Tikka marinated chicken
Pork sausages
4oz beef burgers
Spiced lamb koftas
Teriyaki salmon
Garlic, chilli, and lime king prawn skewers
Halloumi and sweet potato kebabs

Sides

Tomato and mozzarella salad
Homemade coleslaw
Homemade potato salad
Sun blushed tomato and red onion, cous-cous
Baked new potatoes
Corn on the cobb
Brioche buns to finish

Plated Desserts to Finish

Choice of two dessert

Sticky toffee and date pudding, sticky toffee sauce and vanilla ice cream

Tart au citron, raspberry sorbet and fruit coulis

Baked vanilla cheesecake, blackberry compote and vanilla ice cream

Duo of chocolate tart, white chocolate ice cream

Traditional Scottish crannachan

Seasonal fruit crumble with classic custard

Glazed crème brûlée with shortbread biscuits

Drinks with Your Meal

125ml of house wine or fruit juice

For a Toast with Speeches

Glass of Prosecco

Also Included

Bridal Suite on the night of your wedding

Master of Ceremonies