



LETTERFINLAY LODGE HOTEL

delicious | friendly | scenic | fun | outdoors | sailing | breathtaking | magical

Highland Finest

Letterfinlay Lodge Hotel, Loch Lochy by Spean Bridge | Inverness-shire | PH34 4DZ
T: + 44 (0) 1397 712 622 | E: info@letterfinlaylodgehotel.co.uk | www.letterfinlaylodgehotel.co.uk

Seared King Scallops

served with a Citrus Salad, Sweet Chilli Jam and Saffron Oil

Fresh Loch Eil Mussels

sautéed with Shallots, mild Chilli and Saffron and served with a Chardonnay Cream sauce

Gateaux of Smoked Salmon, Langoustines & Avocado

served with an Arran Mustard Cream Cheese

Warm Salad of Wood Pigeon

served with Honey Soused Roasted Vegetables

Timbale of Haggis

served with bashed Neeps, Champit Tatties and a Ben Romach Marsala Malt Cream sauce



Letterfinlay Surf & Turf

Roasted half-rack of Lochaber Lamb topped with large west coast Langoustines accompanied with a pavé of Salmon and served with a Hollandaise sauce and Port Jus

Fillet of Angus Beef

served with Spinach, Fondant Potatoes, Roasted Cherry Vine Tomatoes & deep-fried Shallots

Medallions of Highland Venison

served with wild forest Mushrooms, smoked Lardons, Roast Garlic Cloves and a Truffled Madeira sauce

Feuillette of Seared Monkfish & Scallops

served with a Chardonnay and Spring Onion sauce

Roasted Saddle of Lochaber Lamb

served with a Celeriac Tartlet, braised Red Cabbage and a Port and Rosemary reduction

Roast Darne of Salmon

served with Provençal Vegetables, Feta Cheese and Basil Oil

All main courses are served with fresh Market Vegetables and seasonal Potatoes



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Letterfinlay Cranachan

Scented with Honey & Whisky, served with fresh Raspberries, whipped Cream and finished with Oatmeal Cream

Hot Chocolate Soufflé

served with traditional Highland Tablet Ice Cream and a Red Berry compote

Highland Shortbread & Strawberry Meille Feuille

served with Drambuie scented Clotted Cream

Highland Toffee & Chocolate Brioche Pudding

served with luxury Vanilla Ice-cream

Luxury Platter of Local Cheeses

served with hand-made Oatcakes, crisp Apple, Celery & Grapes



Freshly Brewed Tea or Coffee with Petit Fours

Menu based on a maximum of 2 dish selections per course