

KNOCKINAAM LODGE

Sample Dinner Menu

*Grilled Fillet of Native Salmon
with a Red Pepper and Chervil Emulsion*

Knockinaam Celeriac, Parsley and Truffle Soup

*Roast Cannon of Galloway Lamb
with a Potato and Shallot Rösti,
Grilled Black Pudding, Baby Vegetables
and a Tarragon and Port Reduction*

*Warm Goopy Chocolate Pudding
with Sour Cherry Ice Cream
and Caramel Springs*

or

*Selection of Fine British and French Cheeses
served with a Walnut and Sultana Bread*

Coffee and Petits Fours

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Sample Dinner Menu

*Grilled Fillet of Luce Bay Halibut
with Basil Butter Sauce*

*Cappuccino of Butterbean and Parsley
with White Truffle Oil*

*Roast Loin of Highland Roe Deer
served with Spiced Carrot Purée,
Braised Red Cabbage, Haggis Beignet
and a Juniper and Port Reduction*

*Hot Pistachio Soufflé
With Warm Chocolate Sauce
(please allow 20 minutes)*

or

*Selection of Fine British and French Cheeses
served with a Walnut and Sultana Bread*

Coffee and Petits Fours

KNOCKINAAM LODGE

Sample Dinner Menu

*Pan Seared Native Sea Scallops
with a Beurre Noisette*

*Grilled Fillet of Salted Cod
with a Chive Hollandaise*

*Roast Paupiette of Free Range Chicken
with a Basil Mousse,
served with Grilled Black Pudding, Baby Carrots
and a Rosemary Scented Jus*

*Individual Pear Tart Tatin
with Cardamom Ice Cream
and Caramel Sauce*

or

*Selection of Fine British and French Cheeses
served with a Walnut and Sultana Bread*

Coffee and Petits Fours
