

Knoekinaam LODGE

Sample - Three Course Lunch Menu

St Bride's Confit Duck

Celeriac Remoulade – Hazelnut Dressing



Roast Loch Duart Salmon

Saffron Potatoes – Tenderstem
Chive Butter



Tonka Bean Pannacotta

Vanilla Pears – Autumn Berries – Honeycomb

or

Selection of Artisan Cheeses



Petit Fours



Speciality Tea or Coffee
(from £3.50)

Knoekinaam

LODGE

Sample - Three Course Lunch Menu

Carrot Velouté

John Mellis Honey – Ginger



Slow Roast St Bride's Chicken Leg

Savoy Cabbage – Truffle Pommes Purée

Cider – Rosemary



Warm Apple and Blackberry Tart

Amaretto

or

Selection of Artisan Cheeses



Petit Fours



Speciality Tea or Coffee

(from £3.50)

Knoekinaam

LODGE

Sample - Three Course Lunch Menu

West Coast Halibut

Tartare – Hollandaise



Carsluith Red Deer

Spiced lentils – Beetroot

Juniper – Clove



Sticky Toffee and Date Pudding

Butterscotch Clotted Cream

or

Selection of Artisan Cheeses



Petit Fours



Speciality Tea or Coffee

(from £3.50)

Knockinaam LODGE

Sample - Three Course Lunch Menu

Pink Peppercorn Cured Salmon

Lime Crème Fraiche – Crispy Capers



Knockinaam Pumpkin Risotto

Smoked Cairnsmore – Pumpkin Seeds



Warm Fig Tart Tatin

Fresh Double Cream

or

Selection of Artisan Cheeses



Petit Fours



Speciality Tea or Coffee

(from £3.50)