

# WESTWARD RESTAURANT

*Canapés*

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*Princess Clams on the Half Shell  
Organic Salad Leaves, Balsamic Reduction*

*Steamed Loch Melford Mussels  
In a Garlic & White Wine Cream*

*Risotto of Forest Mushrooms  
Cream Cheese, Chives*

*Rothesay Smoked Salmon  
With a Classical Garnish*

*Parma Ham & Olive Salad  
Parmesan Cheese*

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*Gazpacho*

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*Lemon Sorbet*

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*Whole Loch Crinan Langoustines  
Organic Salad Leaves, Garlic Aioli*

*Grilled Fillet of Turbot, Beurre Blanc  
Parsley New Potatoes, Fine Beans*

*Pan Seared Fillet of Salmon with a Caper Lemon Butter  
Crushed Potatoes, Sugar Snap Peas*

*Fillet of Scottish Beef with a Béarnaise Sauce  
Truffle Pomme Puree, Asparagus*

*Roast Rack of Argyll Lamb, Pommery Mustard Sauce  
Fondant Potatoes, Savoy Cabbage*

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*Caramelised Lemon Tart, Raspberry Coulis  
Sticky Toffee Pudding, Vanilla Ice Cream  
Selection of Fine Cheeses with Oatcakes*

*After Dinner Caffia Coffee  
Petit Fours*



Tuesday 27th June 2017

**If you require a vegetarian option please ask at Reception**

£45.00 incl. vat