

THE LODGE PLATTER & ROOM SERVICE MENU 2023

Served in your Room or Osprey Restaurant. Pre-order by 12:00

Saturday, Sunday, Tuesday and Thursday 14:00- 18:00

Seafood Platter

Hot smoked salmon, Cold Smoked salmon and North Sea Prawn Cocktail.

Served with Crispbread, Brown Bread Roll, Roast Vegetable Medley, Mixed Green Salad, accompanied with Cornishon and Caper Relish, Dill Aioli and Caesar Salad Dressing.

£19.95

Meat

Deeside cured Venison Bresaola, Scottish Pastrami and Parma Ham.

Served with Crispbread, Brown Bread Roll, Roast Vegetable Medley, Mixed Green Salad, accompanied with Pickled Cucumber, Caramelised Red Onion Chutney and Balsamic Vinegar Dressing.

£19.95

Cheese V

Four Scottish Cheeses:

Highland Brie, Scottish Mature Cheddar, Black Crowdie and Isle of Kyntyre Apple Smoked Cheddar.

Served with Crackers and a Brown Bread Roll, accompanied with Tomato Chili Chutney and Grapes.

£17.95

DESSERTS

Lemon Tart with creme fraiche	V	£6.50
Raspberry Crème Brûlée with Shortbread	V	£6.50
Belgium Chocolate Brownie with creme fraiche	V	£6.50

SIDES & BAR NIBBLES

Mixed Olives	£3.50
Bread Roll (Gluten Free +£1.00)	£1.50
Onion Rings	£3.50
Sweet Potato Fries	£4.25
French Fries	£3.75

Local Suppliers:

Beef and Venison from MacWilliams

North Sea Fish from King Foods and Campbells.

Fruit and vegetables from Turrieffs of Montrose.

Food Allergy Information:

V-Vegetarian, VG-Vegan, GF-Gluten Free

Any food allergy concerns please let your server know.

Please note 10% Service Charge for tables of 6 or more