

# DUCK BAY LOCH LOMOND

## Festive Menu

Served from 12noon

Two Courses £29.95 | Three Courses £38.95

### Starters

Chicken Liver Pâté  
red onion marmalade, toasted brioche

Gateau of Haggis  
champit tatties, bashed neeps,  
whisky & grain mustard sauce

Duo of Galia & Cantaloupe Melon   
mulled wine berry compôte, lemon sorbet

Chicken & Stornoway Black Pudding Terrine  
piccalilli, crisp leaves, mini oaties

Seasonal Soup of the Day   
crusty bread, butter

Honey Glazed Goats Cheese   
crostini, beetroot & walnut salad

Lightly Spiced Prawn & Crayfish Tian  
marie rose sauce, crisp leaves

Buffalo Cauliflower Tempura   
sriracha, pomegranate,  
tahini dressing

### Main Courses

Traditional Roast Turkey  
sage & cranberry stuffing, honey roast roots,  
creamed sprouts, pancetta & chestnuts, roast potatoes, red wine jus

Smoked Haddock &  
King Prawn Gratin  
braised leeks, lemon & parsley cream, isle of mull cheddar

Roast Breast of Chicken  
haggis cake, bashed neeps, champit tatties,  
whisky & grain mustard cream

Slow Cooked Daube of Beef Bourguignon Style  
button mushrooms, bacon, creamed potatoes,  
honey roast roots

Smoked Tofu Katsu Curry   
rice pilaf, stir fry vegetables, curry sauce

6oz Grilled Sirloin Steak  
portobello mushroom, roasted tomato,  
hand cut chips, peppercorn sauce  
 (£5 supplement)

Plant Based Christmas Roast   
butternut, kale & apricot roast, sautéed sprouts,  
roasted root vegetables, roast potatoes, red wine jus

Oven Roasted Salmon Fillet  
topped with a welsh cheese rarebit,  
ratatouille vegetables, pesto dressing

### Desserts

Traditional Christmas Pudding  
brandy sauce, vanilla ice cream

Chilled Lemon Posset  
raspberries, meringue pieces, raspberry sorbet

Berry Ripple Meringue Pavlova  
berry compôte, raspberry coulis, chantilly cream

Black Forest Coupe  
duo of chocolate & vanilla ice cream,  
marinated cherries, rich chocolate sauce

Selection of Scottish Cheese  
oatcakes, plum chutney

Chocolate Truffle Torte   
raspberry coulis, vegan vanilla ice cream

Baked Vanilla Cheesecake  
mango & passion fruit compôte, coconut ice cream

Vegan Eton Mess   
vegan meringues, macerated berries, coconut yoghurt,  
vegan vanilla ice cream

### Sides

Chipolatas 3.95 | Chipolatas in Bacon 4.95

Fries 4.95 | Hand Cut Chips 4.95

Honey Root Vegetables 3.5 | Braised Red Cabbage 3.5

Creamed Sprouts, Pancetta & Chestnuts 3.5

Allergies & Intolerances : Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request. Meat & fish dishes may contain small bones.

 Denotes Vegetarian  Denotes Vegan

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*and fabulous!*

*Cawley Hotels are celebrating 40 fabulous years!*

We would like to thank all of our amazing customers for  
your incredible support from 1985 - 2025.

**CAWLEY**  
HOTELS & RESTAURANTS