

The Argyll BUFFET

SOUP TO BEGIN

LEEK AND POTATO SOUP

SERVED WITH ARTISAN BREAD, SCOTTISH BUTTER

HOT BUFFET

BRAISED BEEF IN RED WINE

WITH GLAZED ONIONS AND MUSHROOMS

TRADITIONAL ROAST POTATOES

SEASONAL GREENS

CAULIFLOWER AND MULL CHEDDAR GRATIN

COLD

ARGYLL SMOKED FISH PLATTER

WHOLE DRESSED POACHED LOCH DUART SALMON

HONEY AND MUSTARD GLAZED SCOTTISH HAM

SELECTION OF COLD MEAT PLATTER

LOCH FYNE OYSTERS ON THE HALF SHELL

LEMON, TABASCO AND SHALLOT VINAIGRETTE

SELECTION OF SALADS

MEDITERRANEAN VEGETABLE COUS COUS

MIXED LEAF

TOMATO RED ONION AND BASIL

TRADITIONAL COLESLAW

POTATO SPRING ONION AND CHIVE SALAD

SERVED WITH DRESSINGS AND CONDIMENTS.

DESSERTS

MIXED BERRY PAVLOVA

ARGYLL CHEESE SELECTION

RESIDENT

INCLUSIVE

MOHO/RV RESIDENT/MARINA ANNUAL

BERTH HOLDER

£55.00 PER ADULT