

Spa Menu

2 Course £12.95 | 3 Course £15.95

Available between 12 noon and 6pm

Haddock Cooked in a Crispy Batter

creamed mashed potato, black pepper pea puree

Grilled Goats Cheese

crispy salad, tomato chutney

Seasonal Melon and Winter Berries

cassis coulis, blueberry yoghurt ice

Oriental Chicken and Pepper Skewer

rocket salad, sweet chilli jam

Penne Pasta

chicken, chorizo and sunblushed tomato sauce
fresh parmesan, balsamic reduction

Salmon Filled with Prawns and Brie

pesto cream sauce

Stir Fry of Teriyaki Beef and Ginger

egg noodles, prawn crackers

Mushroom Stroganoff

creme fraiche, basmati rice, rocket salad, toasted flat bread

Lemon Posset

home made shortbread, chantilly cream

Salted Caramel Cheesecake

millionaire shortbread ice cream, milk chocolate sauce

Warm Chocolate Brownie

with a warm cherry compote and vanilla ice cream

Steamed Orange Syrup Sponge Pudding

chocolate ice cream

Spa Lightbites

Selection of Sandwiches £5.50

Free Range Egg mayonnaise and spring onion
Ayrshire Ham with mango chutney
Smoked Salmon with cream cheese and cucumber
Chicken with lemon and cracked black pepper mayonnaise

Falafels £5.50

accompanied with pita bread, homous and salad

Barbeque Pulled Pork Nachos £5.75

with apple wood smoked cheese

Tempura of Cajun Chicken £5.75

with a mango and curry mayonnaise

Flat Bread £5.75

toasted flatbread, brie, cranberry, bacon, seasonal salad, home made coleslaw

Sharing Platter* £11.50

peanut soy glazed chicken skewers, goats cheese and apple filo tartlets,
barbeque marinated ribs, haggis pakora with a mint salsa and toasted garlic ciabatta

Winter Salads

Chicken Caesar £7.95

chargrilled chicken, baby gem leaves, parmesan chavings,
garlic croutons, ceaser dressing

Ham and Peach £7.95

apple wood smoked cheese

Smoked Salmon and Prawn £8.95

spicy marie rose, new potatoes

Breaded Goats Cheese £7.75

tomato salsa, balsamic vinaigrette, garlic bread

* Not included within day spa package

Cocktail Menu

Lochside Cooler £6.25

midori, triple sec, peach liquor, passoa, pineapple juice

French Martini £5.95

vodka chambord, pineapple juice

Daiquiri - Strawberry | Mango | Kiwi | Peach | Passion Fruit - £6.95

bacardi, mint, lime, sugar syrup, soda, lime juice

Mojito - Original | Strawberry | Mango | Kiwi | Peach | Passion Fruit - £6.95

bacardi, mint, lime, sugar syrup, soda, fruit puree (optional)

Pink Lady £5.95

vodka, passoa, apple juice, cranberry, sugar syrup

Peach Up £5.95

vodka, peach liquor, peach puree, orange, sugar syrup

Grey Goose Fizz £5.95

grey goose elderflower, sparkling wine

Jack It Up £6.95

jack daniels, disaronno, apple juice, grenadine

Spiced Punch £5.95

spiced rum, malibu, pineapple juice, orange juice, grenadine

Bombay Bramble £5.95

gin, crème de mure, lemon puree, lemonade

Afton Surprise £3.50

non alcoholic fruit blast of apple, orange, cranberry and pineapple with a splash of grenadine

Reviver Spa Breakfast

Available between 7am and 11am

Full Scottish Breakfast

bacon, pork links, grilled tomato, potato scone, black pudding, mushrooms and baked beans

choice of egg

fried | poached | scrambled

Smoked Salmon with Scrambled Eggs

warm smoked salmon with free range scrambles egg

Eggs Benedict

poached eggs with grilled ayrshire bacon on a toasted croissant coated in a hollandaise sauce

Contonental Platter

cooked ham, cheese selection, croissant and yoghurt

all breakfasts are served with a choice of tea, herbal tea or coffee and orange juice with white or wholemeal toast

Lochside Afternoon Tea

£14.75 per person

Selection of Finger Sandwiches

free range egg mayonnaise and cress
cyrshire ham with mango chutney
smoked salmon with cream cheese and cucumber
chicken with lemon and cracked black pepper mayonnaise

Lochside Plain or Fruit Scones

served with clotted cream and jam

Traditional Fruit Loaf

Banoffee Tart

Lemon Drizzle Cake

Strawberry Tart

White Chocolate Granola

Choice of

Twinning's Teas

Coffees - cappuccino | latte | espresso

Champagne with your tea - £26.50 per person

If you have any allergies relating to the allergens below,
please ask your server for more information.

Ⓢ Celery

Ⓒ Gluten

Ⓒr Crustaceans

Ⓔ Eggs

Ⓕ Fish

ⒻL Lupin

ⒻM Milk

ⒻMo Molluscs

ⒻMu Mustard

ⒻN Nuts

ⒻP Peanuts

ⒻSS Sesame Seeds

ⒻS Soya

ⒻSD Sulphur Dioxide