



Valentine's Menu

Arrival 'Kiss from a Rose' cocktail and canapes

Starters

Roast Parsnip and Lentil Soup

w/ fresh mint leaves, crème fraiche and sliced ham hock

Lemongrass Infused Mussels

w/ a citrus chilli cream served with crusty baguette bread

Chicken Liver and Sage Parfait

w/ griddled garlic crostini's and red onion jam

Oven Roast Beetroot and Goat's Cheese Tartlet

w/ a parmesan and rocket salad

Champagne Sorbet

Main Courses

Pan Fried Fillet of Megrin

w/ crushed new potatoes and a king prawn lemon butter

Butter Roasted Supreme of Chicken

w/ a puy lentil and chorizo stew and fondant potatoes

Braised Feather Blade of Beef

w/ chateau potatoes, medley of vegetables, skirlie and rosemary jus

Sun Dried Tomato and Feta Risotto

w/ black olive tapenade and parmesan crisps

Desserts

Chocolate Marquise

w/ raspberry sorbet and Belgian chocolate sauce

Passion Fruit and Coconut Panna Cotta

Traditional Cranachan

w/ toasted oatmeal and a whisky and honey reduction

Scottish Cheese Platter

w/ an apple and chilli chutney and water biscuits

Tea, Coffee and Chocolate Truffles

£25.00

