

# VALENTINES MENU

GLASS OF BUBBLY ON ARRIVAL

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BUTTERNUT SQUASH, HONEY & BASIL SOUP  
*SERVED WITH CRUSTY BREAD*

POACHED HEN'S EGG & ASPARAGUS  
*POACHED HEN'S EGG, GRILLED ASPARAGUS, HOLLANDAISE SAUCE*

SMOKED PHEASANT SALAD  
*HAZELNUT, TRUFFLE & HERB DRESSING, PANCETTA LARDONS*

*CRAB & CRISPBREADS*  
*CRAB MAYONNAISE, LEMON & CORIANDER, CIABATTA CROSTINI'S*

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SLOW BRAISED BLADE OF ANGUS BEEF  
*FONDANT POTATO, BABY ONIONS, PARSNIP & VANILLA PUREE, RICH BRAISING  
GRAVY*

PAN FRIED SEA BASS FILLETS  
*WARM SALAD OF NEW POTATOES, CHERRY TOMATOES & BASIL, SALSA VERDE*

OVEN ROAST CORN FED CHICKEN BREAST  
*STREAKY BACON, HERB MASH, BUTTERED SPINACH, TARRAGON & GRAIN  
MUSTARD CREAM SAUCE*

GOATS CHEESE & SWEET POTATO TART  
*CELERIAC REMOULADE, CRISP WALNUT & BEETROOT SALAD, RED ONION  
REDUCTION*

*SMOKED HADDOCK & KING PRAWN RISOTTO*  
*SAUTEED KING PRAWNS, LEMON BUTTER, PARMESAN SHAVINGS, MICRO ROCKET*

DARK CHOCOLATE & ORANGE FONDANT  
*PISTACHIO ICE CREAM, VANILLA CREME ANGLAISE*

BAILEYS CRÈME BRULEE  
*SHORTBREAD BISCUIT & CHOCOLATE DIPPED STRAWBERRIES*

PASSION FRUIT ICE CREAM PARFAIT  
*PINEAPPLE & VANILLA COMPOTE, CHILLED MANGO SOUP*

SELECTION OF SCOTTISH CHEESE  
*OATCAKES, GRAPES, CELERY, DATE CHUTNEY*

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TEA & COFFEE  
*SERVED WITH HOMEMADE FUDGE*

*THREE COURSES            £29.95 PER PERSON*  
*TWO COURSES             £24.95 PER PERSON*