## Valentines Day Menu 2020

£50 per person to include a Glass of Champagne on arrival

## To Begin

Roast Butternut Squash Soup, Chive Crème Fraiche, Warm Bread Roll
Smoked Salmon and King Prawn Tian, Lemon Crème Fraiche
Pan Seared Isle of Mull Scallops, Compressed Apple, Celeriac Puree, Pancetta Crisps (£5.00 Supplement)
Thai Chicken Ballotine, Cucumber Salad, Coconut and Lime Dipping Sauce
Chicken and Duck Liver Pate, Apricot and Orange Chutney, Crostini
Crispy Soft Set Pork and Haggis Scotch Egg, Whiskey Cream
Goats Cheese Bon Bons, Fig and Onion Marmalade
Roasted Aubergine Baba Ganoush Salad, Spiced Chickpeas (V)

## To Follow

Pan Roasted Salmon Supreme, Spinach and Pea Risotto, Watercress

Oven Baked Cod Loin, Herb Buttered New Potatoes, Tenderstem Broccoli, Smoked Potato Cream

Red Thai Monkfish and King Prawn Curry, Sticky Jasmine Rice, Sugar Snap Peas

Beef Fillet Wellington, Fondant Potato, Kale and Pea Fricassee, Port Jus

Chicken Supreme wrapped in Parma Ham, stuffed with Camembert, Creamed Potatoes, Green Beans, Jus

Caribbean Spiced Mutton Curry, Rice and Peas, Fried Dumplings, Corn on the Cob

1002 Ribeye Steak, Thrice Cooked Chips, Chimichurri Sauce, Watercress

Winter Vegetable Wellington, Creamed Potatoes, Cranberry Jus

Halloumi Burger, Tandoori Glazed or Plain, Skin on Fries, Onion Salad, Mango Chutney

Roasted Cauliflower Biryani, Balti sauce, Grilled Naan (V)

## To Finish

An Assiette of Salted Caramel Profiteroles, Rocky Road Brownie, Passionfruit Panacotta
(Served with Chocolate Dipping Sauce and Ice Cream)

or

A Platter of Artisan Cheeses, Fruit, Chutney, Biscuits

We pride ourselves on using fresh, locally sourced produce, prepared to the highest standards.