

VALENTINES DAY 2019



PROSECCO ON ARRIVAL

ROSEMARY ROASTED VINE TOMATO & RED PEPPER SOUP

Herb crouton & warm crusty roll

WHIPPED CHICKEN LIVER PARFAIT

Scottish oaties & homemade pickled vegetables

GOATS CHEESE BON BONS

Toasted walnuts, wholemeal crostini & chive infused oil

SCOTTISH MUSSEL MARINIÈRE

Warm crusty roll

TRIO OF SALMON TO SHARE

Hot smoked salmon, home cured beetroot & vodka gravlax, salmon roulade, mini oat cake,
lemon & a dill crème fresh

(£4.50 Supplement)

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### ROAST GRESSINGHAM DUCK BREAST

Sweet potato fondant, roasted plum, stem broccoli & red wine jus

### ROASTED BUTTERNUT SQUASH, CHICKPEA, COCONUT & SPINACH CURRY

with tempura chilli crisps

### CHICKEN GRAND-MÈRE

Roast chicken breast with creamy mashed potatoes, sautéed mushrooms, bacon & baby  
onions, red wine jus & chopped parsley

### PAN FRIED SEABASS FILLET

White crabmeat mash, pea puree, buttered greens, chive & caviar cream

### CHATEAUBRIAND

Fillet of beef for two

Fries, flat cap mushrooms, cherry vine tomatoes, peppercorn sauce & hollandaise

(£18.50 Supplement)

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DARK CHOCOLATE & ORANGE TART

Clotted cream & clementine syrup

TRIO OF SORBET

Prosecco mixed berries compote

CLASSIC BANANA SPLIT

Banana, whipped cream, vanilla ice cream, toffee sauce & chocolate dust

PAVLOVA

filled with vanilla scented cream, red berries & crushed pistachio nuts

CHOCOLATE FONDUE FOR TWO

rich warm dark chocolate sauce with strawberries, marshmallows, banana &
Spanish churros

(£4.00 supplement)