

Valentines Day Menu

Starters

Wild Mushroom Cappuccino
Topped with a light cream froth and porcini powder with herb biscotti

Tiger Prawn and Mango Salad
Steamed tiger prawns on a bed of mixed leaf and mango salsa with herb oil and sweet chilli dressing

Confit of Duck Terrine
Served with a plum and orange compote and herb crostini with red basil cress

Hot Smoked Salmon Mousse
Served en croute with herb and lemon mayonnaise on a bed of continental leaves finished with red mizuna

Filo Goats Cheese Bouche
Diced goats cheese with tomato & sweet pepper chutney, wrapped in filo and baked then served on a bed of tomato & red onion finished with rocket oil

Main Course

Pan Seared Rump of Lamb
On a bed of rosti potatoes & sautéed spinach with a ginger and lemon thyme infused jus

Vegetable Mille Feuille
Sautéed vegetables cooked with herbs and parmesan cream, layered puff pastry on a bed of garlic mash, with basil oil and parmesan crisp

Seared Salmon Fillet
Served on a crab and potato cake with sautéed bok choy finished with a citrus and herb reduction

Grilled Rib Eye Steak
Served with grilled mushroom and Provencal tomato, hand cut chips and pepper sauce

Grilled Chicken Breast
On tian of potato and black pudding finished with a rosemary and sun blush tomato jus

Desserts

Passion Fruit Cheese cake
Served with a coconut tuille and finished with passion fruit coulis

Selection of Scottish cheeses
Served with quince jelly and Arran oatcakes

Hot Chocolate Fondant
Served with vanilla pod ice Cream

Raspberry and Toasted Oats Bavarois
Finished with pecan praline and butterscotch syrup

Apple Filo Samosas
Served with cinnamon ice cream and berry compote

Served with a glass of chilled Prosecco
Price £26.95 per person for 3 Courses