Valentines Menu

Melting Goats Cheese on Aubergine Caviar
crumbed goats cheese on aubergine caviar
with roast red peppers and red pepper coulis

Chanterais Melon and Fresh Figs
with macerated strawberries, champagne sorbet,
mint and poppy seeds

Avocado and Prawn
tian of avocado and prawn with avocado puree,
cherry tomatoes and a zingy lemon dressing

Exotic Thai sweet potato Soup
sweet potato soup with coriander,
lemongrass, chilli, ginger and coconut milk
served with artisan bread

♥ ♥ ♥

Chicken Princess with Asparagus
pan fried chicken breast with char grilled
asparagus, glazed with Dunlop cheddar,
and served with chef's potatoes and fresh greens

Bonnie Prince Charlie Braised Rump of Beef
slow braised rump of beef in a Drambuie cream
sauce with sweet red cabbage and chef's potatoes

Succulent Sea Bass
grilled sea bass on roast Mediterranean vegetables
with polenta and balsamic syrup

Baked Butternut Squash
stuffed with Puy lentils, served with butternut
puree and rosemary potatoes

♥ ♥ ♥

Dessert Sharing Platter
♥ Indulgent, soft centred chocolate fondant,
chocolate crumbs and dulce de leche,
♥ Raspberry Sorbet, ♥ Coconut sorbet,
♥ Buttermilk and passion fruit panna cotta with
mango salsa

Or

Sharing selection of our favourite
Scottish cheeses
Howgate Brie, Kintyre Smoked Cheddar and
Strathdon Blue served with red onion chutney
and Arran Oaties

23.95 per person