



Kincaid House
Hotel

Valentine's Day *Menu*

Char Grilled Asparagus

served with Parma ham, romesco sauce and parmesan

Chanterais Melon

ribbons of Chanterais melon with champagne sorbet and a strawberry and mint salad

Tian of Seafood

layers of prawn, smoked salmon and crab with a lightly spiced tomato mayonnaise, pickled cucumber and caviar

Garlic and Thyme Chicken

chicken supreme marinated in garlic and thyme on creamy mash with charred tenderstem broccoli and a port wine jus

Sirloin of Scotch Beef

*Sirloin steak served with peppercorn sauce, hand cut chips and Kincaid house salad
(supplement £6)*

Succulent Sea Bass

grilled sea bass served on a creamy shellfish chowder flavoured with Pernod and topped with shaved fennel

Glazed Polenta Gateau

roast Mediterranean vegetables layered with polenta and goats cheese, glazed with parmesan cheese and served with salsa verde

Chocolate Fondant

indulgent melt in the middle chocolate fondant with white chocolate sorbet, chocolate crumbs and passion fruit coulis

Lemon Panna Cotta

served with juicy fresh raspberries, raspberry sorbet and meringue kisses

Selection of Fine Scottish Cheese

Clava Brie, Kintyre smoked cheddar and Howgate Blue served with Kincaid Chutney and Arran Oaties

£24.95 p/p