

VALENTINE DINNER MENU

£35 per person

Starters

Puree of Cauliflower Soup, Parmesan, Truffle Cream

Ceviche of Scottish Salmon, White Crab, Lime Crème Prawn,
Micro Herb Salad, Lemon, Caper Berry Salad

Highland Game Terrine, Raisin, Violet Mustard,
Chutney, Pea Shots, Balsamic Reduction

Winter Berries, Champagne Jelly, Mango, Passion Fruit Syrup

Mains

Roast Sirloin of Beef, Honey Roast Roots, Pink Peppercorn,
Cognac Cream, Horseradish Mashed Potato

Citrus Baked Fillet of Salmon, Herb Crust, Buttered Leek,
Crushed Potatoes, Saffron, White Wine Butter Sauce

Roast Chicken, Stornaway Black Pudding, Smoked Bacon,
Wild Mushroom Café Au Late, Sun Blush Tomatoes

Pumpkin, Ricotta, Ravioli, Chardonnay Cream, Tuile

Desserts

Assiette of Rhubarb: Rhubarb Parfait, Rhubarb Sorbet,
Rhubarb and Ginger Compote, Ginger Nut Biscuit

Baked Apple Pie, Cinnamon Ice Cream, Vanilla Anglaise

Dark Chocolate Marquise, Cranachan Mousse, Passion Fruit Syrup

Selection of Cheese

Tea & Coffee with Petit Fours