



# VALENTINE'S MENU

## STARTERS

Tomato & Roasted Red Pepper Soup {v}  
With a crusty bread roll

Crab Cakes  
With chilli and lime dipping sauce and dressed salad

Terrine of Chicken  
With micro herbs and tomato & red onion chutney

Lentil and Goats Cheese Salad {v}  
Dressed with a honey and balsamic dressing



## INTERMEDIATE

Champagne sorbet  
Served with fresh strawberries



## MAIN COURSE

Beef Fillet and Haggis  
Medallions of beef layered with haggis and topped with  
a creamy peppercorn sauce. Served with roasted tomatoes,  
grilled flat mushroom and hand cut chips

Pan fried Red Snapper and Langoustine Bisque  
With crushed potatoes, braised fennel and samphire

Wild mushroom & parmesan risotto {v}  
Topped with rocket

Chicken supreme  
With Madeira and mushroom café cream sauce,  
dauphinoise potato, carrot and green beans



## SWEETS

♥ Belgian Chocolate Box ♥  
Served with white chocolate anglaise

Passion Fruit Cheesecake

Tablet Ice Cream  
In a brandy snap basket

Selection of Scottish cheeses  
Served with oatcakes, grapes and chutney

