



## VALENTINES MENU 2019

Amuse Bouche

### Starters

#### **Signature Shellfish Bisque**

Saffron and Anise, Aioli Croutons

#### **Orkney Scallop**

Ayrshire Pork Croquette, Apple, Light Cider Jus

#### **Scottish Smoked Salmon**

Fennel, Cucumber Salad, Brown Bread, Dill Dressing

#### **Scotch Beef Tartare & loch Fyne Oyster**

Game Chips, Raddish Salad, Egg Yolk

#### **Confit Duck Leg Tart**

Girvan Beetroots, Grape and Shallots

#### **Assiette of Exotic Fruits**

Chilled Mango Soup, Coconut Granola, Lime Sorbet

### Mains

#### **Cornfed Chicken Rossini**

Foie Gras Parfait, Pomme Rosti, Madiera

#### **Loin of Scottish Venison**

Poached Pear, King Cabbage, Pine nut and Blue Cheese,  
Douglas Fir Sauce

#### **Roasted Fillet of Scotch Beef**

Mini Cottage Pie, Melody of Local Vegetables,  
Bordelaise Sauce

#### **Sea Bass and Octopus**

Chorizo Polenta, Aged Parmesan, Red Pepper Butter Sauce

#### **Lightly Spiced Scottish Halibut**

Cauliflower ala Plancha, Chickpea Masala,  
Lime and Pomegranate Yogurt

#### **Cannelloni of Provencal Vegetables**

Truffled Artichoke Gratin,  
Walnut, Basil Pesto

### Dessert

#### **Strawberry and Champagne**

#### **Dark Chocolate Fondant**

Cassis, Pistachio, Vanilla Ice Cream

#### **Pineapple Tarte Tartin**

Cardamon Anglaise, Coconut Ice Cream

#### **Lochgreen Mini Grand Dessert for 2**

#### **Scottish Cranachan Sandwich**

Oatmeal Biscuit, Poached Raspberry, Honey Whisky Ice Cream

#### **Roasted Rhubarb, Ginger and Toffee Crumble**

Rhubarb ripple Ice Cream

#### **A Selection of Scottish Cheeses**

(£5 Supplement)

**Cafetiere of Freshly Ground Coffee or Pot of Tea, Chocolate Dipped Strawberries**  
*Other types of coffees are available and will be charged accordingly.*

**£49.95 per person**