

**VALENTINES MENU 2019**

**Black Truffle Flavoured Macaroni and Parmesan Cheese Gratin**  
topped with Crispy Bacon and Fried Brioche Crumbs

**Exotic Fruit Platter**  
with Mango Sorbet, and a Passionfruit Syrup

**Cauliflower Soup**  
with Flaked Smoked Haddock, Spring Onions and Espelette Chilli

**Smoked Ham Hough Terrine**  
with Celeriac Remoulade, House Salad and Toasted Sourdough

**Sautéed Garlic and Ginger Tiger Prawns**  
with Oriental Salad & Dipping Sauce

**Caramelised Goats Cheese and Tomato Tart**  
with Fresh Rocket Pesto and Balsamic Dressing

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**Supreme of Chicken**  
With Smoked Bacon and Rosemary Cream Cheese, served with Sun-Dried Tomatoes and Buttered Greens

**Pan Seared Fillet of Sea Bass**  
With Crab and Parsley Risotto, Capers and Charred Lemon

**8 oz Peppered Fillet Steak**  
with Leek and Nutmeg Potatoes, Puy Lentils, Asparagus & a Red Wine Sauce (£ 10.00 supplement)

**Grilled Fillet of Blackened Salmon**  
With Salad Japonaise and Lemon Butter Sauce

**Indian Style Lamb and Green Bean Curry**  
with Chick Pea Rice and Toasted Roti

**Confit of Duck**  
with Continental Sausage Cassoulet, Onion Puree and Roast Potatoes

**Leek and Cheddar Cheese Tartlet**  
with Poached Pear and Pecan Salad, Walnut Vinaigrette

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**Peanut Crème Brulee**  
With Caramel Bananas and Fudge Ice-Cream

**Warm Chocolate Brownie**  
with Freshly Whipped Cream and Mint Choc Chip

**Pink Raspberry Meringue**  
With Lemon Syllabub and Turkish Delight Ice Cream

**Cherry and Almond Bakewell Tart**  
With Vanilla Ice Cream

**Apple Tarte Tatin**  
with Crème Anglaise and Vanilla Ice Cream

**Selection of Scottish and Continental Cheeses served with Chutney and Oatcakes**

**Tea/ Coffee & Homemade Fudge**

2 Courses - £24.95 per person

3 Courses - £29.95 per person