

# SOUTER'S INN

## VALENTINES DAY 2019

### Starters

Chilled Melon and Fresh Fruits with Passion Fruit Sorbet

Parma Ham Wrapped Goats Cheese with Beetroot and Candied Walnut Salad,  
Red Onion Marmalade and Balsamic Dressing

Chicken Liver Pate with Plum Chutney and Oatcakes

Traditional Smoked Scottish Salmon with Crème Fraiche and Toasted Rye Bread

Vine Tomato and Roasted Red Pepper Soup with Basil Pesto  
served with Crusty Bread

Bang Bang Fresh Water Prawns Coated in a Hot and Spicy Sauce  
topped with Chilli Peanuts and Coriander

### Mains

Thyme Roasted Breast of Chicken with Nutty Cabbage, Bacon and Pine Kernels served with a Wild Mushroom & Sherry Cream  
Sauce

Pan Fried Fillet of Seabass with Dill & Smoked Salmon Crushed Potatoes and Lemon Beurre Blanc

Beef Bourguignonne with Red Wine, Mushrooms, Shallots and Bacon served with Creamed Potatoes

Penne Pasta with Char Grilled Vegetables, Chilli, Basil and Parmesan, served with Garlic Bread

Cajun Spiced Fillet of Salmon with Curried Coleslaw, Cashew Nuts and a Ginger  
and Lemongrass Dressing

Peppered Breast of Gressingham Duck with Braised Red Cabbage Buttered Root Vegetables,  
Champ Potatoes, and Pink Peppercorn Sauce

### Dessert

Chocolate and Marshmallow Brownie served with Costley's Peanut Butter Ice Cream

Strawberry Snowball Delight Sundae with Crushed Meringue, Whipped Cream and Chocolate Curls

Passionfruit Cheesecake with Mango Coulis and White Chocolate & Coconut Ice Cream

Cheeseboard with Chutney and Oatcakes

2 Courses - £24.95 per person

3 Courses - £29.95 per person