

BRIG o' DOON

HOUSE HOTEL

VALENTINES MENU 2019

STARTER

Pork & Apple Scotch Egg with Celeriac and Arran Mustard Slaw and Soft Leaf Salad

Baked Garlic Mushrooms with White Wine, Crispy Bacon & Cheddar Cheese

South Indian Garlic Chili Chicken Tempura with Cucumber and Mint Yoghurt

Chicken Liver Pate served with Plum Chutney & Arran Oatcakes

Selection of Seasonal Fruits with Costley's Pink Grapefruit Sorbet

Lightly Spiced Carrot Soup with Fresh Coriander, Chilli & Ginger

Home Smoked Loch Fyne Salmon with Fresh Water Prawns & Japonaise Salad

MAIN COURSE

Breaded Escalope's of Pork topped with a Fried Egg and served with Lyonnaise Potatoes and Tarragon Beurre Noisette

Slow Cooked Beef with Creamed Leek and Nutmeg Potatoes, Glazed Shallots, Pancetta and Button Mushrooms

Breast of Chicken in a White Wine Sauce topped with Swiss Gruyere Cheese & Leeks

Spiced Fillet of Salmon with Savoury Rice Pilaf, Tomato and Avocado Salsa & Soured Cream

Roast Marinated Lamb with Harissa Cous Cous, Char Grilled Vegetables, Pomegranate & Almonds (£2.50 Supplement)

Breast of Coconut Chicken stuffed with Banana & bacon served with Sweetcorn Pancakes & a Curried Mango Chutney Sauce

Fillet of Scotch Beef served with Classic Grill Garnish, Onion Rings and a choice of Red Wine Gravy or Peppercorn Sauce (£5.00) Supplement)

DESSERT

Chocolate Trio for Two to Share

2 Cups of Belgium Hot Chocolate Topped with Marshmallows and Whipped Cream
Liquid Centred Chocolate & Orange Fondant

Costley's Triple Chocolate Ice Cream with Bailey's Whiskey Liqueur (£2.50 supplement)

Sticky Toffee Pudding, with Spiced Caramel Sauce & Vanilla Ice Cream

Rhubarb & Custard Ice Cream Sundae with Crushed Hazelnut Meringues and Shortbread Biscuits

Scottish Cheeseboard for 1 or 2 to share served with Chutney & Oatcakes

Freshly Ground Coffee or Tea with Petit Fours

£29.95 per person