

VALENTINES MENU

£30 Per Person (Includes Champagne & A gift for the lady)

To Start.....

Valentines Starter for Two

*Brie Bites served with a Beetroot & Horseradish Chutney
Asparagus served with Hollandaise Sauce
Sweet Chilli King Prawns
Pita Bread served with Hummus*



Baked Camembert

Served with a Homemade Pumpkin & Rosemary Muffin and Oatcakes with a Beetroot and Horseradish Chutney

Melon, Mango, Pineapple & Pomegranate Platter

Seafood Platter

Smoked Salmon, North Atlantic Prawns, Peppered Mackerel Served on a bed of Rocket Salad

Spiced Butternut Squash Soup

.....Your Choice of Mouth Watering Mains

Breast of Chicken stuffed with Brie & Mango
Baked in Filo Pastry served with a White Wine Sauce

Slow Cooked Lamb Shank with a Minted Jus
Served on Dauphinoise Potatoes

Medley of Scottish Seafood
Salmon Fillet, Halibut, Langoustine & Mussels Served in a rich Saffron infused Seafood & Barley Broth

Fillet of Pork Stroganoff
Served with Patna Rice

Wild Mushroom & Parmesan Risotto

Grilled Sirloin Steak
Served with a Diane or Pepper Sauce (£5.00 supplement)

Delightful Deserts and Cheeses

Mango & Passion Fruit Chocolate Russe

Chocolate Bread & Butter Pudding

Topped with Orange Segments accompanied by Mackie's Ice Cream and Pouring Cream

Raspberry & White Chocolate Cheesecake

Iced Rhubarb & Ginger Parfait

Served with Homemade Shortbread

Selection of Scottish Cheeses

Accompanied with Apricot Chutney, Grapes & Oatcakes

