



Valentines Menu



Wednesday February 14th 2018

Glass of Chilled Prosecco

Roasted Plum Tomato Soup with Basil and Rosemary
freshly baked homemade roll

Wild Mushrooms
toasted brioche - poached egg - watercress - white truffle cream

Smoked Haddock Bon Bon
lemon and chive yoghurt - herb salad

Chefs Homemade Pate
plum chutney - arran oaties - balsamic glaze

Pan Seared Tullochs 10oz Ribeye Steak
fondant potato - grilled beef tomato - pearl onion and thyme jus

Chicken Breast stuffed with Mozzarella
wrapped in pancetta - sun dried tomatoes - roasted courgette - mash - basil pesto

Pan Fried Sea Bass Fillet
pine nut and herb crust - celeriac puree - fondant new potatoes

Butternut Squash and Spinach Risotto
crispy shallot rings - sage butter

Marbled Chocolate Marquise
raspberry sorbet - chocolate shards

Strawberry Panna Cotta
strawberry jelly - cinnamon tuille

Salted Caramel Tart
vanilla ice cream - caramel sauce

Selection of Scottish Cheeses and Biscuits
grapes - apple - celery - chutney

Coffee and Chefs Homemade Tablet

£29.95pp

Served in the Restaurant arrival from 7pm, Special bed and breakfast rates available

to reserve your table please book at reception or call 01505 850565