

St. Valentine's Menu

£45.00

A glass of champagne on arrival

Starter

Lobster bisque with a garlic rouille
Caramelised shallot and butternut squash tart
Kinglas fillet of classic smoked salmon with wasabi and soy sauce
Salt and pepper oysters with chilli and coriander dressing
Glen Fyne game terrine with shallot marmalade and warm brioche

Main Course

Pan-fried halibut with roasted celeriac and thyme jus
Medallions of *Glen Fyne* beef with red wine jus and a shallot and garlic confit
King scallops grilled in the shell with chilli butter
Open ravioli with mushroom fricassée and chive butter sauce
Lobster and shellfish platter for two
(£10 supplement per platter)

Desserts

Chocolate cheesecake with orange compote and lemon sorbet
Poached pears with vanilla sabayon
Sticky toffee pudding with clotted cream
Rhubarb crème brûlée with shortbread
Scottish and Irish cheeses with homemade chutney and oatcakes

Chocolates and Utz Kapeh coffee