

Valentines Menu

Canapé

GLASS OF PROSECCO ARRIVAL  
FRESH LOCAL OYSTER

*Served with a Lime Shallot & Coriander Dressing (one per person, alternative available on request)*

~X~

To Start The Romance

PAN SEARED KING SCALLOPS (3)  
*BROWN SHRIMP BUTTER & BISQUE FOAM*

OR

TWICE BAKED BLUE CHEESE AND CAULIFLOWER SOUFFLE

~X~

The Fishy Bit

HALF A BAKED LOBSTER THERMIDOR  
*Tossed Salad Leaves & Baby Garlic Potatoes*

OR

WILD GARLIC AND PIQUILLO PEPPER RISOTTO  
*Garnished with Parmesan Tuille & Micro Rocket*

~X~

The Interlude

VODKA & MANDARIN SORBET

~X~

The Main Event

GRILLED 6OZ FILLET OF SCOTCH BEEF

*Gratin Potato, Sweet Stem Broccoli & a Strathdon Blue Cheese Cream*

OR

SPRING VEGETABLE WELLINGTON  
*With Creamed Potatoes & a Red Wine Jus*

~X~

The Beginning of the End

PASSIONFRUIT CRÈME BRÛLÉE  
*With Homemade Shortbread*

OR

BITTER CHOCOLATE FONDANT  
*Served with Baileys Anglaise*

~X~

Homeward bound

COCKTAIL OF CHOICE (MOCKTAIL AVAILABLE)

OR

COFFEE

*Both with Homemade Chocolates*

~X~

**£70.00 per person**

**IMPORTANT INFORMATION:**

All our food is prepared in a kitchen where nuts, gluten, & other known allergens may be present. Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are prepared in the same kitchen. If you have a food allergy or intolerance, please highlight this with us, and we will guide you through the menu.