

Valentines Evening Menu 2 Course £19.95 3 Course £22.95

Starters

Smooth Chicken Liver & Brandy Pate, With Chilled Fruit Chutney and Warm Toasted Olive Bread
Tomato & Roasted Red Pepper Soup, Drizzled with a Fresh Basil & Pinenut Pesto
Deep Fried Duck Spring Rolls, With a Pot of Sweet Chilli & Ginger Dipping Sauce
Char Grilled Marinated Chicken Caesar Salad, Topped with Thinly Sliced Crispy Pancetta
A Fricassee of Chilled Water Melon and Iced Fruit Sorbet
A Large Bowl of Traditional Moules Marinieres (2 Sharing)
Pan Seared Loch Fyne King Scallops, In a Lemon & Fresh Dill White Wine Cream Sauce

Mains

Chunk of Cod Fillet, Topped with a Tomato & Cheddar Cheese Rarebit,
With a Leek & Bacon White Wine Cream Sauce

Pan Fried Medallions of Monkfish Tail,
In a Mild Thai Red Style Curry Sauce and a Timbale of Steamed Wild Rice

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Roasted Guinea Fowl Supreme, Stuffed with Haggis, Served with a Warm Neep Puree, Potato Cake and a Whisky Scented Gravy

Pan Seared Honey Glazed Pork Tenderloin,
With a Quenelle of Apple Mash and a Grain Mustard & White Wine Cream Sauce
Pot Roasted Beef Brisket Joint in Guinness, Topped with a Short Crust Pastry
Griddled Local Rib Eye Steak, With a Tomato & Red Onion Ragout and a Pink Peppercorn

Slow Roasted Boneless Gressingham Duck, With an Orange & Mandarin Cointreau Sauce

Vegetarian Menu Available On The Evening

& Brandy Sauce (£2.00 Extra)

Desserts

Chocolate Baileys Cheesecake, With Clotted Cream Ice Cream

Caramelised Passionfruit Crème Brulee, With a Sugared Shortbread Biscuit

Salted Caramel Meringue Roulade, With Liquorice & Toffee Ice Cream

Iced Chocolate Mint Creme Parfait, Drizzled with Hot Chocolate Sauce

Steamed Sticky Date & Red Cherry Pudding, With Hot Vanilla Custard

Caramelised Lemon & Lime Tart, With Lemon Meringue Ice Cream

A Platter of Cheese, With a Jar of Fruit Chutney and a Basket of Biscuits