



Valentine's Dinner Menu

Complimentary Glass of Fizz upon Arrival

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Amuse Bouche

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Selection of Handmade Breads, served with Flavoured Butters

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Cullen Skink Chowder, Smoked Haddock Bon Bons, Parsley Mayonnaise

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Butternut Squash and Goats Cheese Tortellini, Sage Butter Sauce, Roast Squash, Savoury Granola

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Herb Crusted Turbot, Deep Fried Cod Cheek, Clams, Caviar Cream Sauce, Samphire, Cauliflower

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Roast Loin of Venison, Venison Bourguignon Pie, Jerusalem Artichoke Puree, Cavolo Nero

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Assiette of Desserts

(Rice Pudding and Jam Souffle, White Chocolate Mousse & Rum Baba)

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Coffee and Hand-made Petite Fours

£150 per Couple

