

Valentines 2012

Chefs Soup of the Day

Crown of Galia Melon

Filled with macerated berries topped with Strawberry Crème Fraiche

Timbale of Smoked Salmon

With Atlantic Prawns bound in a dill mayonnaise

Warm Salad of Smoked Chicken

With rocket and walnut salad

Warm Mull Cheddar and Red Onion Tart

Set on a bed of seasonal leaves with balsamic dressing

Seared Salmon Fillet

Set on a bed of citrus potatoes with fresh asparagus and topped with a dill butter sauce

Pan Roasted Loin of Scotch Lamb

Set on a bed of potato rosti with a tomato and basil sauce

Pan Fried Orkney Gold Sirloin Steak

With chunky chips and a brandy and peppercorn sauce

Breast of Chicken

Stuffed with asparagus mousse set on a fondant potato with a vermouth cream sauce

Timbale of Carrot and Courgette

Filled with sweet chili stir fry of vegetables

Raspberry and White Chocolate Panacotta

Crisp Shortbread Hearts

Layered With Fresh Chantilly Cream and Raspberries

Lemon and Lime Posset

With Citrus Scented Buttered Biscuits

Scottish Cheese Board

Warm Milk Chocolate and Raisin Bread and Butter Pudding

With Sauce Anglaise

£29.95 per person includes a glass of Bubbly on Arrival