



# Valentines

PREPARED BY HEAD CHEF TONY QUINN

## STARTERS

Pan fried king scallop with carrot puree, sweetcorn relish and micro salad leaves

Cock a leekie soup with a warm bread roll

Chicken liver pate on toasted brioche with onion chutney and baby salad

## INTERMEDIATE

Champagne sorbet with strawberry sauce

## MAINS

Supreme of chicken stuffed with haggis, wrapped in bacon with a grain mustard and whisky sauce

Treacle cured fillet of beef with charred shallots and seasonal vegetables

Seared sea bass with lumpfish roe, smoked haddock and fresh mussel broth

## DESSERTS

Dark chocolate and cherry torte with fudge ice cream

Passion fruit cheesecake with raspberries

Selection of Scottish cheese with onion chutney, grapes and oatcakes

4 COURSES WITH A GLASS OF FIZZ £24.95 PER PERSON  
£119.00 INCLUDING AN OVERNIGHT STAY, THE ABOVE MENU AND BREAKFAST  
VALID ON THE 14TH & 15TH FEBRUARY 2020

