

Valentine's Menu

Roasted Tomato and Red Pepper Soup
served with a warm Bread Roll

Pan Fried Prawns
marinated with Thyme, Garlic and Sweet Red Chilli
and served with Spicy Pear Chutney

Smoked Duck Breast
set on a crunchy Celery & Apple Salad and
served with a Rowan Jelly dressing

Trio Melon Plate
accompanied by a Raspberry and Honey Coulis



Pan Seared Pork Loin
set on roasted Sweet Potato Mash and
complemented by a Redcurrant & Red Wine reduction

Ginger & Honey Baked Scottish Salmon
set on poached Leeks and accompanied by a Lime Zest Compote

Spicy Beef Chilli
served with Peas Pilau Rice

Mixed Mushroom & Asparagus Cannelloni
gratinated and served with a Parmesan Cream sauce

All main course are served with Chefs Vegetables, Roast and Boiled Potatoes



Baked Apple and Honey Comb Ice Cream
served with Whisky Chantilly Cream

Eaton's Patisserie Individual Chocolate Trio
accompanied by a duo of Chocolate Sauce

Movenpick Crème Brûlée Ice Cream
topped with Toffee Sauce

Fresh Strawberries set on a bed of Meringue
with crunchy Caramel Cream & Honey



Freshly Brewed Tea or filtered Coffee
served with homemade Fudge

£25.00 per person