



Valentines menu

Starters

Fishers fish soup

Scottish Oysters with vintage smoked salmon, micro herb salad

Asparagus, Parma ham & mozzarella salad with pomegranate, elderflower dressing

Cajun spiced Crab cocktail, mango & tequila salsa, lime crème fraiche & smoked sea salt

Steamed Mussels with tomato and basil sauce

Mains

Medallions of fillet of beef with pancetta rosti & truffled wild mushroom sauce

½ Lobster, King Prawn & sun blushed tomato Thermidor with green salad

Fillet of Sole & langoustines with mousseline sauce & Chargrilled baby carrots, leeks

Fillet of Halibut, beetroot fondant, curly kale and artichoke puree

Roast whole Sea Bass with smoked red pepper salsa and avocado oil

Dessert

Chocolate & morello cherry Brownie with strawberry sorbet

Medley of ice cream with crushed Amaretto biscuits & hot chocolate sauce

Baked Rum Pineapple with coconut meragne & passion fruit coulis

Tea or coffee