



Valentine's Dinner Menu

Served in the Bistro - 14th, 15th, 16th February 2019

Amuse Bouche

Fresh oyster with Tabasco salsa

Starters

Seafood platter with scallop and king prawns, apple salad, black pudding and pomegranate

Chunky beetroot soup with loveheart crouton

Chicken and apricot terrine, tomato basil and balsamic chutney, toasted mini brioche loaf

Baked mini goats' cheese with pistachios and pears, balsamic reduction

Main Courses

French trimmed chicken breast stuffed with sun blushed tomato and feta cheese, fondant potato, grilled vegetables

Slow cooked belly of pork and pan fried pork fillet, apple mashed potato, honey roasted parsnip and wholegrain mustard gravy

Pan-fried seabass fillet, crushed new potato, cauliflower, fine beans and salsa Verde

Wild mushroom ravioli with tarragon and white wine sauce and shaved parmesan

Desserts

Homemade cream profiteroles with vanilla ice cream and warm chocolate sauce

Raspberry cheesecake, shortbread heart and vanilla ice cream

Iced chocolate and chilli parfait, orange sorbet and forest berries

Selection of Scottish cheeses

Price per couple: £69.95

Spaces limited so please call to secure your table: 0131 665 3135