

Valentines Day

Glass of sparkling wine on arrival

Hand made canapés



Tomato and basil soup

Pesto oil – croutons

BBQ pork and chicken terrine

Toasted ciabatta – guacamole – baby apples

Scottish Brie and hazelnut tapenade bruschetta

Artichokes – balsamic glaze

Duo of Argyll smoked salmon

Lemon salsa – sweet chilli sauce



Roasted breast of chicken supreme

Red pepper marmalade – crumbed Brie – black pudding -
honey mustard salad

Duo of fillet beef medallion and 12 hour braised beef

White onion and roasted garlic puree – peppercorn jus –
crispy shallots – fondant potato

Pan seared Sea Bass

Pesto and king prawn creamed gnocchi – buffalo mozzarella –
polenta croutons

Wild mushroom risotto

Mascarpone cheese – truffle – parmesan shavings



Dessert plate to share

Lemon tart with crushed meringue and raspberry coulis
Chocolate crème brulee with shortbread
Hot butterscotch bananas with baileys and white chocolate sauce

£32 per person