



Valentines Menu 2017

Glass of Prosecco on arrival

Canapés

STARTERS

Scalloway Fish Soup , Rouille, Garlic Croutes

Tandoori-Spiced Cod and Mussels, Goan Chickpeas, Pickles

Pork Belly, Balsamic & Port Glaze, Cockburns of Dingwall Black Pudding, Pea Purée, Apple Jam, Crackling,

Truffled Hazelnuts

Lobster Ravioli, Crab Fish Cake, Seared Scallop, Star Anise and Saffron Broth

Baked Goats Cheese, Vegetable Caponata, Puy Lentil and Roasted Shallot Dressing (v)

MAINS

Ribeye Steak, Shin Beef, Oxtail and Wild Mushroom Civet, Roast Jerusalem Artichoke, Shallots, Béarnaise Sauce

Masala-spiced Salmon and Monkfish, Kachumber Salad, Mini Naan, Potato & Onion Bhaji, Coconut & Lime

Chutney

Oriental-style Lacquered Duck, Mushroom Noodles, Dumplings, Stir-Fried Pak Choy, Pickled Peppers

Halibut, Scallop, Salt Cod and Mussel Bourride, Saffron Potatoes, Spinach and Confit Fennel

Marrakesh-style Vegetable and Nut Tagine, Cinnamon & Sultana Couscous, Pickles, Chutney, Beets and

Pesto(v)

DESSERTS

Tarte Citron, Limoncello Pannacotta, Lemon Sherbet, Lemonade, Biscotti

Hazelnut Dark Chocolate Delice, Cinnamon Cream, Warm Cherries in Shetland Reel Gin and Muscovado Sugar

Apple Tarte Tatin, Granny Smith Sorbet, Apple Jam and Crisps, Toffee Apple Sauce

Sticky Toffee Pudding, Rum & Raisin Ice Cream

Selection of Home-Made Ice Creams, Sorbets and Sherbets

Tea or Coffee with Petit Fours

£95.00 per couple

Glass of Prosecco = £5.00

Bottle of Prosecco = £25.50