



Valentines Candlelit Supper

Tuesday 14th February

Traditional Prawn Cocktail

Greenland Prawns served on Crisp Iceberg Lettuce Topped with Marie-Rose Sauce. Served with Brown Bread and Butter

Homemade Chicken Liver and Cognac Pate

Served with a Plum and Apple Chutney and Toasted Brioche

Devilled Wild Mushrooms on Toast

Wild Mushrooms in a Creamy, Paprika and Brandy Sauce, served on Toasted Brioche

Mediterranean King Prawns

Pan-fried in Garlic Butter and served with Brown Bread and Butter

Cranberry and Brie Filo Bundle

Homemade Roasted Red Pepper and Tomato Soup

Prime Scottish Sirloin Steak

Served with Chips, Peas, Field Mushrooms, grilled Tomatoes and an optional Creamy Stilton Sauce

English Rump of Lamb

Served with Rosemary infused Lyonnaise Potatoes and a Redcurrant Sauce

Highland Chicken

Breast of Chicken filled with Haggis, in a Whisky, Wild Mushroom & Cream Sauce

Fresh Halibut Wrapped in Parma Ham

Served on Sun-dried Tomato and Basil Risotto and a Thermidor Sauce

Paupiettes of Sole filled with a Smoked Salmon Mousse and served in a Lobster Sauce

Roasted Vegetable Lasagne

Served with Garlic Bread and a Salad

Assiette of desserts

Coffee and mints

£25.00 per person

A deposit of £5.00 per person is required at the time of booking

VALENTINES SPECIAL OFFERS

20% Discount for all Bookings from 5.30pm to 6.30pm. (£20 per person)

Please note tables must be vacated by 8.30pm

20% Discount for all Bookings between 9pm and 9.30pm. (£20 per person)

Discount applies to this menu only. Please offers can not be combined.