

Valentines Menu
11th to 14th February 2012



amuse bouche

white and green asparagus , hollandaise



smoked salmon rose, buckwheat blinis, sour cream, caviar

fois gras and chicken liver parfait , madeira jelly, toasted brioche, micro herbs

glazed goats cheese crotin, beetroot, celeriac walnut salad

creamed leek and potato ,chive crème fraiche



refreshing kir royal sorbet



herb crusted rack of highland lamb, potato boulangere, ratatouille juice

panfried wild halibut , saffron mash, wilted spinach, cockle cream

chargrilled sirloin of beef, glazed shallots, fondant potato, chanterelle jus

spinach and ricotta pancake cannelloni, roasted tomato sauce, rocket



warming chocolate fondant, pistachio ice cream , chocolate tuille

passion fruit backed alaska , passion fruit syrup, praline crunch

assiette of glazed raspberries, blood orange, passion fruit , mango ice cream



tea, coffee, with petit fours

£35.00 per person

Incs glass of sparkling wine and a rose

Romantic Dinner , Bed and Breakfast with Bubbly and chocolates in room

£199.00 based on 2 sharing per night.