



Valentine Menu

Welcome Chef's Apetiser

Complemented with a Bottle of Pink Bubbly

Starter

Duck Confit and Chicken Terrine with crispy house coleslaw
Mixed Mushroom Pot with flaky pastry, truffle oil and mixed herb
Dunbar Smoke house Salmon with citrus garnish and soda bread

Middle Course

Raspberry Mint Sorbet

Main Course

Collops of Prime Fillet Steak thyme and pancheta potatoes,
roasted garlic and shallots Pan Roasted Halibut, asparagus
crust, buttered kale, burgundy potatoes and pan jus

Vegetarian Crumble, roasted squash, beetroot, sage potatoes
and celeriac cream

Dessert

Assortment of Mini Desserts Scottish and French Cheese
Platter, house plum chutney and mini oatcakes

To Finish

Freshly brewed coffee with handmade petit fours

Price

£25.00 per person