



VALENTINE'S DINNER MENU

LET'S FIRE

SHETLAND MUSSELS IN A SPICY BLOODY MARY SAUCE

AVOCADO AND ASPARAGUS SALAD SERVED WITH A LEMON OIL DRESSING

STICKY HONEY GLAZED HALF RACK OF PORK RIBS

SWEET POTATO AND COCONUT SOUP

BURNING PASSION

FILET OF SEA BASS BAKED WITH LEMON AND TOMATO SERVED WITH ROASTED SEASONAL VEGETABLES

8OZ RIBEYE STEAK SERVED WITH HOMEMADE THICK CUT CHIPS, MUSHROOMS, GRILLED TOMATO AND ONION RINGS

BUTTERNUT SQUASH RISOTTO

PAN FRIED BREAST OF DUCK WITH AN ORANGE AND PASSION FRUIT GLAZE, SERVED WITH SEASONAL VEGETABLES

CONSUMING LOVE

TRIO OF SORBET WITH POMPADOUR WAFERS

ETON MESS

CHOCOLATE FONDANT SERVED WITH A RASPBERRY COMPOTE

SELECTION OF SCOTTISH CHEESES SERVED WITH CELERY, GRAPES AND SAVOURY BISCUITS

FRESHLY GROUND COFFEE WITH CHOCOLATES

£29.50 PER PERSON INCLUSIVE OF VAT

INCLUDES A GLASS OF PROSECCO OR HOUSE WINE PER PERSON

