

# Valentine's Menu

**3-Courses and a glass of Prosecco on arrival**

**£24.95 per person**

**Amuse bouche v**

Wild Mushroom Cappuccino

...

**Ceviche of Scottish Salmon**

Orange, coriander and a hint of chilli

**Confit Duck Terrine**

Plum chutney, melba toast

**Rosemary and Garlic Crusted Brie v**

Redcurrant jelly

...

**Spatchcock of Tandoori Poisson**

Lemon rice, cucumber and cumin yoghurt

**Pan Fried Red mullet**

Seafood risotto, rocket and parmesan salad

**Ravioli of Asparagus and Green peas v**

Sweet basil pesto, saffron cream, herb salad

...

**Sharing Mini Dessert Platter**

Chocolate mousse, macaroons, crème brûlée

**v** = No meat or fish

\* Approximate uncooked weight. All prices are inclusive of VAT at the current rate. Gratuities are discretionary.

**Allergen Alert:** If you react to any of these allergens, please speak to a member of staff. Please be aware that they may be present in the preparation or serving of our food, therefore a cross-contamination may not be avoided. Cereals with Gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame Seeds, Soybeans, Sulphites.