

# Valentine's Early Bird Menu

Available 4.30-6.15pm

White onion lemon & thyme soup  
Smooth parfait of chicken livers with date chutney & oatcakes  
Salad of Roquefort and pear with toasted almonds and sesame  
dressing

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Grilled fillet of salmon with Stornoway black pudding mash,  
parmesan & mustard glaze  
Roast breast of chicken teriyaki with shitake mushrooms & sticky  
rice  
Roast pepper, red onion & goats cheese tart with watercress, pesto  
& pine nuts

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Mull cheddar with apricot chutney  
Strawberry shortcake cheesecake  
Crème brulee

## ***The Boardroom***

Private dining facilities for up to 20 persons are available in 'The Boardroom'.  
Please ask the Manager for menus and details.

On parties of six or more a discretionary service charge of 10% will be added.

# Valentine's Dinner Menu

Traigheanna Bay oyster on the half shell

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Fish soup with stem ginger, crab, prawn dumplings & coriander  
Smooth parfait of chicken liver & foie gras with onion chutney, figs  
& toasted onion brioche  
Warm duck confit & pear salad with pommery mustard dressing  
Marrbury smoked salmon with baby capers & citrus crème fraiche

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Breast of duck teriyaki with sesame noodles & shitake mushrooms  
Crisp fried fillet of salmon with shrimps, jasmine rice & Thai jelly  
Spiced lentil & sweet potato cake with sundried tomato & basil  
cream  
Sirloin of mature Scotch beef with button mushrooms & chips

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Comte, Mull cheddar & Roquefort with apricot chutney  
Rosemary pannacotta with blueberries  
Rich frozen chocolate cake with honeycomb ice-cream  
Glazed lemon tart

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