

Valentine's menu

11th February 2017

CANAPES

Salt cured beetroot salmon, orange salmon mousse, tempura oysters, dill pollen, beetroot jelly.

STARTER

Butternut squash veloute, trompette mushrooms, aged parmesan, chorizo oil

INTERMEDIATE

Whisky sour sorbet cocktail

MAIN

Camomile tea smoked Borders lamb saddle with red wine and chocolate, Dowhill farm baby vegetables with wilted spinach and rosemary potatoes.

GARNISH

Baked Crowdie cheese, apple crisps, caramelised walnuts, pomegranate, calvados syrup.

TO SHARE

Raspberry cassis delice, dark chocolate Amarena cherry fondant, passion fruit surprise.

Coffee, Sweet meats

Vegetarian option

CANAPES

Sweet & sour pickled beetroot, jelly, sorbet.

STARTER

Butternut squash veloute, trompette mushrooms, tarragon oil

INTERMEDIATE

Whisky sour sorbet cocktail

MAIN

Root vegetable tarte tatin, vanilla celeriac puree, vegetable crisps

GARNISH

Baked Crowdie cheese, apple crisps, caramelised walnuts, pomegranate, calvados syrup

TO SHARE

Raspberry cassis delice, dark chocolate Amarena cherry fondant, passion fruit surprise.