

Valentine's Day Menu

Tuesday 14th February, 2012

Starters

Chervil root soup with poached quail egg and celery salt

Uig lodge smoked salmon with dill and lemon oil

Pheasant terrine with winter truffles, Madeira jelly and fig chutney

Main Courses

Fillet of Scottish beef with potato rosti, spinach, baby carrots and red wine sauce

Pan-roast fillet of halibut with creamed potato, baby leeks, poached oyster and caviar cream

Truffle potato gnocchi with chestnuts, spinach and pecorino cream sauce

Desserts

Assiette of chocolate made for two to share
Chocolate negus, rich chocolate sorbet and white chocolate mousse

Passionfruit bavarois with passionfruit sorbet

Selection of British and Continental cheeses with water crackers and walnut & sultana bread

Coffee, tea and petit fours

£49.95 per person

Recommended wine pairings with each course are available
for a supplement of £30.00 per person

A discretionary service charge of 12.5% will be applied to the final bill