

**Crannog Restaurant**  
**Valentine's Menu**  
**11<sup>th</sup> - 14<sup>th</sup> February 2012**

**Starters**

**Shellfish Sharing Plate *for two***  
langoustines, breaded mussels, steamed clams and crab croûton

**Cullen Skink**  
soup with smoked haddock, potato and finished with cream

**Hot Smoked Salmon**  
home cured, with horseradish cream and beetroot

**Mull Cheddar Soufflé**  
twice baked, with coarse grain sauce and parmesan crisp

**Chicken Terrine**  
with haggis, leeks, walnut toast and apricot chutney

**Red Pepper Soup**  
with chilli, basil pesto and parmesan croûtons

**Intermediate**

Champagne iced sorbet

**Main Courses**

**Duo of Monkfish & Salmon**  
poached collops with braised fennel, leeks, spinach and potato fondant

**Sole Fillets**  
rolled with Argyll smoked salmon, served with a dill and orange risotto

**Mussels & Clams**  
steamed, with prawn bisque and a crab rouille

**Seared & Confit Duck**  
duck breast with leg pie, spiced red cabbage, tattie terrine and an apple and cider jus

**Rice Pancake**  
with spiced potato, cauliflower and chickpeas, fried courgette and salsa

**Desserts**

**Strawberry Assiette *for two***  
mousse, jelly, pannacotta, marshmallow and coulis, with shortcake

**Passion Fruit Cheesecake**  
with flapjacks and puff candy

**Triple Chocolate Brownie**  
with hazelnuts and pistachio ice cream

**Sticky Date Pudding**  
with butterscotch sauce and caramelised banana ice cream

**Cheese Platter**  
selection of Scottish cheeses with bannocks, biscuits, fruit and chutney

**£29.95 per person**