

Crannog Restaurant

St Valentine's Menu

£29.95

14th - 16th February 2014

Starters

Seafood Tasting Plate (for two)

smoked salmon roulade, breaded mussels, natural oysters and battered hake

Smoked Haddock & Lentil Tart

with a celeriac remoulade

Roasted Tomato & Pepper Soup

with garlic croutons and basil pesto

Game Terrine

with melba toast and pear chutney

King Scallops

with crab pancakes and a bisque dressing

Main Courses

Sharing Shellfish Selection (for two)

langoustines, crab, scallops, cockles and mussels with sauces and salad

Seared Salmon Fillet

with smoked salmon potato scones, creamed leeks and spinach

Roasted Monkfish

lightly spiced with sweet potato, savoy cabbage, pancetta and pepper relish

Pan-fried Beef Fillet

with ox cheek open pie, roast garlic mash, butternut purée and celeriac fondant

Vegetable Cassoulet

with chilli and beans, served with potato fritters

Desserts

Lochaber Honey & Strawberry Platter (for two)

pannacotta, jelly, mousse, marshmallow and biscuits

Lemon Curd Cheesecake

flapjack based, served with minted berries

Chocolate & Almond Heart

with caramel and a pistachio ice cream

Cheese Slate

Dunsyre Blue, Mull Cheddar and Highland Brie with fruit chutney and biscuits