

Valentines Tasting Menu

Friday 12th February 2016

Pea veloute topped with cod tartar & mint cracker

Starter to share: Orange poached pigeon, clementine stuffing, rocket, Madeira sauce

Slow cooked squid stuffed with tomato & fennel, pearl barley, crispy seaweed

Beef medallions, wilted greens, braised beef cheeks, tarragon puree, confit potatoes, Madeira jus

Dessert to share: Trio of chocolate desserts

St Andrews cheese board (*optional course for £5 per person*)

5 courses for £60 per couple

Valentines Dinner Menu

Saturday 13th and Sunday 14th February 2016

Starters

Starter to share: Orange poached pigeon, clementine stuffing, rocket, Madeira sauce (*also available as individual portion*)

Pea veloute topped with cod tartar & mint cracker

Aromatic king prawns flambéed in Ouzo, lemon polenta

Wild mushroom & garlic roulade, blanched spinach, mushroom crisp

Main courses

Main to share: Lemon baked whole trout, sea vegetables, caper & clam chowder
Beef medallions, wilted greens, braised beef cheeks, tarragon puree, confit potatoes, Madeira jus

Stuffed chicken breast with Brie & pancetta, herb crushed potato cake, carrot & courgette ribbons, cranberry & redcurrant relish

Slow cooked squid stuffed with tomato & fennel, pearl barley, crispy seaweed

Raisin gnocchi, textures of carrots, garlic, chive & soya milk reduction

Desserts

Dessert to share: Trio of chocolate desserts

Port & wine poached pears, sorbet

Basil & praline coated panna cotta, fresh pomegranate, hazelnuts

St Andrews cheese board (*also available as additional course for £5 per person*)

3 courses for £60 per couple Saturday 13th or £48 per couple Sunday 14th