

# Happy Valentine's Day

## THE CRAIGHAAR HOTEL

### DINNER MENU

3 courses and coffee £38 per person

#### Starters

CLASSIC FRENCH ONION SOUP WITH HEART SHAPED CROUTON

Served with Balmoral bread

SAUTÉED KING PRAWNS (GF)

In a garlic, parsley and lemon butter with cherry tomatoes and red chilli flakes

ASPARAGUS, SWEET PEPPER AND GRUYERE CHEESE TART (V)

Served warm and drizzled with vintage balsamic dressing

GALIA MELON WITH FRESH PINEAPPLE AND KIWI FRUIT (GF)

Served with mango coulis and blackcurrant sorbet

SMOKED CHICKEN AND SMOKED DUCK SALAD (GF)

Served with parmesan shavings, sun dried tomatoes and sliced radishes

CHICKEN LIVER AND HAGGIS PÂTÉ

Served with gooseberry chutney, crisp multi seeded bread and fine leaf salad

#### Mains

\* PAN SEARED 6OZ FILLET STEAK (GF)

Cooked to your liking, with a Madeira jus, served on a horseradish mash with buttered cumin roasted carrots and fine green beans wrapped in pancetta

SLOW ROASTED PORK LOIN

Served with Stornoway black pudding and roasted root vegetables and roast potatoes finished with an apple and sage purée and cider jus

GRILLED FILLET OF SALMON (GF)

Served with crushed potatoes, pak choi and sun-dried tomatoes, with a creamy lemon and tarragon sauce

SUPREME OF CHICKEN (GF)

Stuffed with a vegetable and ham mousse, lightly baked and served on a potato rosti with an oyster mushroom jus, garnished with crispy leeks

PAVÉ OF ROASTED LAMB (GF)

Served resting on a blue cheese and spring onion mash with minted pea purée and a port and redcurrant jus

PAPPARDELLE PASTA (V)

Thick ribbons of pasta with green beans in a creamy herb and lemon sauce, glazed with parmesan cheese

#### Puddings

CHERRY AND KIRSCH MOUSSE (GF)

Served in a dark chocolate cup with Champagne sorbet

ORANGE, CINNAMON AND STAR ANISE CRÈME BRÛLÉE (GF)

Served with gluten free shortbread and white chocolate ice cream

CRAIGHAAR STICKY TOFFEE PUDDING

Served with crème fraîche and warm toffee sauce

WARM CHOCOLATE BROWNIE

Chef's own chocolate brownie served with walnut brittle, chocolate sauce and a walnut and maple syrup ice cream

LEMON AND LIME PANNA COTTA (GF)

With mixed berry compote and a brandy snap tuile  
(Gluten free without the brandy snap tuile)

SELECTION OF SCOTTISH CHEESES AND BISCUITS (GF)

A selection of 5 Scottish cheeses including Caboc, Howgate Brie, Strathdon Blue, Gruth Dhu and Highland Chief Cheddar, served with crackers, celery, apple and grapes  
(Gluten free crackers available on request)

FRESHLY BREWED COFFEE SERVED WITH FUDGE

\*£5 steak supplement