

# St Valentine's Dinner

AT THE CRAIGHAAR HOTEL

*Red lentil, Sweet Potato and Coconut soup*

Served with Balmoral bread

*Sautéed King Prawns (GF)*

Cooked in 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

*Melon with Fresh Pineapple and Kiwi fruit (GF) (V)*

Served with mango coulis and a sour cherry and Amaretto sorbet

*Smoked Salmon and Prawn Roulade (GF)*

Served with pickled cucumber salad and horseradish cream

*Chicken Liver and Orange Parfait*

Served with spiced pear chutney, crisp toasted ciabatta and fine leaf salad

*\* Pan Seared 6oz Fillet Steak (GF)*

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

*Slow Roasted Pork Loin*

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

*Grilled Fillet of Salmon (GF)*

Served with a quenelle of cheesy mash, pak choi, sun dried tomatoes, with a creamy lemon and tarragon sauce

*Chicken and Chorizo Risotto (GF)*

Served with a parmesan tuile biscuit

*Pavé of Roasted Lamb (GF)*

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

*Potato Gnocchi (V)*

Served in a creamy sweet pepper sauce with spinach and garnished with marinated mixed peppers

*Cherry and Frangipane Tart*

Served with peanut butter ice cream

*Orange, Cinnamon and Star Anise Crème Brulee (GF)*

Served with gluten free shortbread and white chocolate ice cream

*Craighaar Sticky Toffee Pudding*

Served with crème fraiche 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 Syllabub (GF)*

Served in a chocolate cup with macerated berries

*Selection of Scottish Cheeses and Biscuits (GF/GF Crackers available on request)*

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

*Freshly brewed Coffee served with Fudge*

£38 per head \*£5 supplement