

CARNEGIE LODGE HOTEL

ST. VALENTINES MENU

£25.00



STARTERS

SENSUOUS SOUP OF THE DAY

Chef's homemade soup using only fresh local ingredients served with crusty bread and butter

SEDUCTIVELY SMOOTH CHICKEN LIVER PATE

Chef's homemade smooth chicken liver pate set onto crisp salad leaves dressed with a wild berry vinaigrette and accompanied with oatcakes and melba toast

DREAMY DUET OF HAGGIS PARCEL

Flaky filo pastry filled with haggis and cream potato served onto a pool of whisky and cream sauce

SEAFOOD PLATTER DELIGHT

A chefs selection of prawns, herring and smoked salmon placed onto a bed of dressed salad leaves and accompanied with brown bread and butter

FANCIFUL MUSHROOM ENCROUTE

A mixture of wild and button mushrooms, caramelised shallot and sweet port sauce packed into a puff pastry case

MAIN COURSES

MEDALLIONS OF FILLET ST VALENTINE

Slices of prime Scottish fillet sautéed with a selection of mushroom, flamed with our house champagne and finished

with double cream and a hint of Dijon mustard

EXOTIC HONEY ROASTED HALF DUCK

Half duckling roasted with brown sugar and honey placed onto a pool of wild berry sauce with a hint of sweet port

TENDERLY ROASTED LAMB RUMP

Fresh lamb rump cooked pink and carved onto a bed of minted pea cream potato topped with a rich onion and tarragon gravy

M ELODY OF SALMON, BROCCOLI AND BRIE BAKE

Fresh fillet of wild salmon topped with a slice of French brie and florets of broccoli encased in a filo pastry sheet and baked in the oven carved and placed onto a lobster and prawn essence

CHARMING CHICKEN GRAN MARC

Poached breast of chicken finished in a brandy and cream sauce containing mushrooms, onions and tomatoes with a hint of French mustard accompanied with a timbale of rice

FANCIFUL VEGETABLE WELLINGTON

Chefs selection of fresh vegetables tossed in olive oil and herbs placed into a pastry blanket and roasted in the oven, carved and set onto a bed of ripe tomato and garlic sauce

DESSERT

A SELECTION OF PASSIONATELY PREPARED SWEETS

OR

A SELECTION OF CHERISHING CHEESES

TEA OR COFFEE WITH MINTS - £2.50