

GALENTINE'S & VALENTINE'S MENU

Friday 13th - Sunday 15th February

3 COURSE £35PP 5PM-8PM

SERVED WITH A GLASS OF FIZZ

BOOKING RECOMMENDED TO AVOID DISAPPOINTMENT PLEASE CALL 01997 423387

STARTERS

Salt & Pepper Squid (DF available)

Deep fried until golden brown and served on a bed of fresh peppery rocket with delicious garlic mayonnaise dip

King Prawns with Fresh Scottish Asparagus Spires (GF, DF)

Pan fried asparagus spires, lightly seasoned and cooked with king prawns in a Pernod jus. Served al dente

Goats Cheese Fritter (V)

Oven baked goats cheese fritter served on a bed of mixed leaves and finished with a sweet chilli sauce

Root Vegetable Fritter (VE)

Served with a sweet chilli sauce and rocket

Langoustines (GF available)

Pan fried in a garlic butter sauce and served with crusty bread & lemon

Scottish Scallops (GF available)

Trio of Scottish scallops pan fried until golden brown served with black pudding in a lemon & garlic butter sauce

MAINS

10 oz Sirloin Steak (GF & DF available)

Fresh Scottish Sirloin cooked to your liking. Served with vine tomatoes, crispy onion rings, mushrooms & French Fries and a peppercorn sauce

Broccoli & Blue Cheese Wellington (V)

Home-made Wellington oven baked until golden brown, finished with wild mushroom jus and served with a green salad

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free

If you suffer from any food allergies or intolerances please inform your server before ordering your meal. While we don't use nuts in our dishes unless stated, we can't guarantee there are no nut traces.

Wild Scottish Salmon Fillet (GF & DF available)

Wrapped in filo pastry & oven baked, served with crushed new potatoes, roasted vegetables & finished with a lemon & chive butter sauce

Ceasar Salad (V, GF & DF available)

Fresh pan-fried chicken with lettuce & bacon lardons, finished in a delicious Ceasar dressing

Pepper & Mushroom Risotto (VE)

Roasted red pepper and mushroom risotto served with rocket and parmesan

MAINS TO SHARE

Chateaubriand

Roasted Scottish fillet steak encased in a shortcrust pastry with wild mushrooms & chicken liver pate, cooked golden brown. Served with a creamy pepper sauce, french fries, green vegetables & roasted shallots

Meatballs (GF available)

The "Lady & The Tramp" Experience

Home-made spicy meatballs, cooked in a rich tomato sauce, served with fresh Linguine. Topped with a fresh rocket and side of garlic Cream

DESSERTS

Banoffee Pie (V)

Homemade Banoffee Pie with crushed biscuits, sliced bananas & toffee sauce and finished with vanilla cream

Meringue (V, GF)

Meringue nest filled with fruits of the forest. Served with fresh whipped cream, chocolate sauce & fresh mint

Crêpes (V)

Fresh Crepes cooked to order. Served in a fresh orange peel & Grand Marnier sauce and served with wild berries

Profiteroles (V)

Light & fluffy profiteroles served with fresh cream & topped with hot chocolate sauce, strawberry & mint

Your choice of tea or coffee

Our bar stocks a wide range of ports, brandies, single malts and aperitifs

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STRATHMORE
— HOTELS —

Ben Wyvis