



Valentines Menu

Amuse Bouche

*Oysters Served Warm with a Delicate Lobster Mousse, very Light Beurre Blanc
with a Touch of Dry Sherry and a Little Caviar*

Galantine of Garmorn Chicken, Winter Salad with Sauce Ravigotte

Searred Orkney Scallop, Leek and Potato Veloute, Crispy Leeks, French Truffle

Atlantic Fillet of Halibut, Glazed Chicory, Hazelnuts, Oyster Beignet, Champagne Sauce

*Aged Sirloin of Scotch Beef, Caramelised Roscoff Onion, Button Mushrooms, Confit Garlic,
Creamed Parsley, Red Wine Jus*

Coeur de Neufchatel, Damson Jelly, Arran Oatcakes

Coeur d'amour served with a raspberry coulis

Tea or Coffee with Petit Fours

£67.00 Per Person

We endeavour to use local produce wherever possible.
A 10% discretionary service charge on all Food & Beverage will be added to your account.

Albert & Michel Roux Jr
CROSSBASKET CASTLE