



Cromlix



Valentines Menu 2019

Please note that this menu will be offered for dinner only on the 14th and 16th of February,
in addition our Market Menu.

Our A la carte will not be available during dinner on these days.
Valentines menu must be taken by the entire table.

Selection of Chef's Canapés

Celeriac and Apple Velouté with Tiger Prawn Beignet and Charred Baby Gem

Boudin Blanc, Fricassee of Wild Mushrooms and Spinach, Truffle Jus Gras

Fillet of Stone Bass with Jerusalem Artichoke,
Caramelized Onion Confit, Thyme and Parsley

Or

Roasted Loin of Newtonmore Venison, Pear and White Turnip Pave,
Buttered Greens, Sauce Poivrade

Baked Camembert with Fig Chutney, Walnut Crackers and Homemade Oatcakes

Coeur D'amour with Fresh Raspberries and a Raspberry Coulis

Or

Valrhona Orange Chocolate Souffle, Mandarin Sorbet

£80.00pp

Please advise our staff members of any dietary requirements or food allergies as dishes can be adjusted accordingly.