

# KINLOCHBERVIE HOTEL

*Would like to welcome you to a romantic  
evening for*

## VALENTINES

*4 course Evening meal*

*£18.95*

*served 11<sup>th</sup>, 12<sup>th</sup> and*

*14<sup>th</sup> February*

*6pm to 8.30pm*

*To Book Please contact the Hotel on 01971 521275*

## VALENTINE MENU

### SPICED PARSNIP SOUP

*A warming soup served with fresh bread and butter*

### PRAWN AND SMOKED SALMON

*North atlantic cocktail prawns and home smoked salmon topped with a chilli marie rose sauce sat on crisp salad leaves*

### BRIE

*Breaded brie served drizzled with cranberry and port served with salad garnish*

### CHEF'S TERRINE

*Chicken breast, char grilled peppers, parmesan and oregano wrapped in parma ham with crisp salad leaves*

### MUSHROOM PAKORA

*Mushroom pakora with salad garnish and raita*

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### SERF AND TURF

*12oz sirloin steak cooked to your preference with tiger prawns and garlic butter served with mushroom, tomato and chips*

### CHICKEN TIKKA KIEV

*Chicken breast filled with tikka masala sauce in spicy crumb served with rice and a curry sauce*

### LAMB CUTLETS

*A trio of lamb cutlets pan seared and finished in a honey and arran mustard glaze served on a root vegetable mash with sugar snap peas*

### SALMON FILLET

*Poached salmon fillet sat on asparagus with rich hollandaise sauce served with boiled new potatoes and vegetables*

### MUSHROOM AND GOATS CHEESE

*Portobello mushroom filled with wilted spinach topped with goats cheese and drizzled with balsamic glaze*

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### A SWEET TO SHARE

*A rich chocolate and cointreau fondue with mixed fruits and mallows*

### TIRAMISU

*A rich blend of coffee, chocolate and cream*

### RED BERRY CHEESECAKE

*Biscuit base topped with mixed red berry cheesecake served with chantilly cream*

### TOFFEE APPLE TART

*Sweet pastry case filled with toffee and stewed apple topped with chantilly cream*

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*Coffee/Tea and sweets*