

# *Valentine's Dinner @ Art Lovers' Café*

## **Glass of Prosecco on Arrival**

### **Starters**

Linguini of roast tiger prawns, hot smoked salmon and pencil asparagus with vermouth cream

Veloute of leek and potato with saffron and chives (v)

Char grilled artichokes with parmesan shavings, cherry tomatoes, toasted pine nuts, sweet red pepper dressing and leaf salad (v) (g)

Roulade of corn fed chicken and smoked duckling, compote of haricot beans, seasonal leaves with raspberry vinaigrette (g)

### **Intermediate**

Lemon sorbet

### **Main course**

Lightly poached fillet of plaice marinated in yoghurt and coriander with an asparagus parfait and a vegetable and dill broth (g)

Panko crumbed chive risotto cake, wild mushroom fricassee with baby vine tomatoes and olive oil (v)

Chicken marinated in garlic and rosemary served with creamed celeriac, honey and puy lentils (g)

Collops of beef, thyme potato pancake with smoked flat cap mushrooms, creamed shallots and whisky cream sauce

### **Desserts**

Trio of passion fruits (v)

Chocolate teardrop mousseline of white and dark chocolate with bitter chocolate sauce (v) (g)

Selection of scottish and french cheese with wheat wafers and chilli jam (v)

Panna cotta of strawberries (g) (v)

(v) denotes vegetarian

(g) denotes gluten free

**£32.95** per person