



—THE—  
**BOARDING HOUSE**  
HOME OF HONEST FOOD

## Valentine's Day

THREE COURSES AND CHEF'S TASTER FROM £35 PER PERSON

Available Friday 13th until Sunday 15th February



### STARTERS

#### CREAM OF TOMATO SOUP vga

Smooth cream of tomato soup, finished with a light cream garnish, bloomer bread

#### HAGGIS BON BONS

Crispy haggis bon bons, served with creamy Maris Piper mash and triple peppercorn sauce

#### CHICKEN LIVER PARFAIT

Smooth chicken liver parfait, toasted brioche, red onion marmalade

#### KING PRAWN TEMPURA

Crispy king prawn tempura, sweet chilli dipping sauce

#### SHARING CAMEMBERT FOR TWO

Baked Camembert, garlic, rosemary, toasted ciabatta

#### ROAST RED PEPPER HUMMUS WINTER SALAD vg

Roast red pepper hummus, orzo, roasted butternut squash, basil pesto, toasted flatbread



### Main Courses

#### CHICKEN BALMORAL

Pan-roasted chicken supreme, stuffed with Macsween haggis, wrapped in smoked bacon, creamy Maris Piper mash, maple glazed carrots, tender-stem broccoli, finished with triple peppercorn sauce.

#### STEAK & ALE PIE

Slow-cooked beef in a rich ale gravy, puff pastry, creamy Maris Piper mash, seasonal vegetables.

#### PAN SEARED SEABASS

Roast red pepper sauce, garlic king prawns, basil oil, potato fondant, tender-stem broccoli

#### KING PRAWN, LEMONGRASS & COCONUT CURRY vga

Malaysian style sweet coconut curry sauce, with potatoes, chickpeas, baby spinach, basmati rice and poppadum.

#### SUN-DRIED TOMATO & ROASTED PEPPER LINGUINE v

Sun-dried tomatoes, roasted pepper sauce, fresh basil, finished with a balsamic glaze and topped with burrata

#### CHATEAUBRIAND FOR TWO

(pre-order only)

Prime fillet of beef, cooked to share, served with hand-cut chips, creamy Maris Piper mash, thyme sautéed mushrooms, roasted vine tomatoes, choice of two sauces. (£15pp supplement)

#### 10oz SIRLOIN / 10oz RIBEYE

Cooked to your liking, with hand-cut chips, thyme sautéed mushrooms, roasted vine tomatoes, choice of sauce. (£10 supplement)

#### SAUCES

Triple Peppercorn  
Roquefort Blue Cheese  
Diane  
Roasted Garlic & Herb Butter  
Truffle Butter



### SIDES

Hand Cut Chips £4.95

Beer Battered Onion Rings £3.95

Garlic Bread £2.95

Mini Mac & Cheese £5.25

Roasted Garlic King Prawns £6.95

Rocket & Parmesan Salad £2.95

Tender-stem Broccoli £3.50

Maple Glazed Carrots £3.50

### DESSERTS

#### CHOCOLATE BOMBE

Dark chocolate dome filled with rich chocolate mousse and chopped peanuts, finished with warm sticky toffee sauce to pour and melt, served with vanilla ice cream

#### ROSE, STRAWBERRY & PISTACHIO PAVLOVA

Homemade meringue, rose cream, sugared strawberries, pistachio topping and Turkish delight

#### PASSIONFRUIT CHEESECAKE

Light passionfruit cheesecake on a gingernut base, topped with fresh raspberries and finished with raspberry coulis

#### STICKY TOFFEE PUDDING

Classic sticky toffee pudding, warm toffee sauce and vanilla ice cream

#### CHEESEBOARD

Isle of Mull Cheddar, Brie and Blue Murder, served with crackers, grapes and apple & plum chutney

#### AFFOGATO

Vanilla ice cream with hot espresso and amaretti biscuits  
Add a liqueur for £3.80: Amaretto · Tia Maria · Drambuie · Glayva

Please let us know about any allergies or intolerances that you may have.