



CAWDOR TAVERN



Valentines Dinner Menu

Thursday 14th February, 2019

Welcome champagne cocktail Strawberry Bellini served with our compliments! (Elderflower presse alcohol free alternative available)



Canapés to share



Creamy chicken veloute OR sweet potato, chilli and coconut soup (v)
with hand baked bread

Charcuterie sharing plate of Parma ham, chorizo, salami, semi dried tomato, olives, buffalo mozzarella, rocket leaves,
balsamic dip, pizza dough sticks, shaved Manchego cheese

Steamed West Coast mussels
creamy garlic, white wine and shallot cream, toasted baguette

Smoked salmon and prawn parcel
Prawns, hot smoked salmon, mascarpone, dill and lemon mousse, wrapped in locally smoked salmon, dressed watercress

Pressed ham hough terrine
Saucy tomato chutney, new potato salad, boiled Brackla egg, pea shoots, melba toast

Apple wood smoked cheddar soufflé (v)
caramelised red onion chutney, charred baby gem wedge, apple gel, toasted pine nuts



Breast of chicken stuffed with tomato, basil, Mozzarella
wrapped in smoked bacon, crispy potato rosti, roast butternut squash, tomato sauce

Duo of prime Scottish beef
pan seared medallion of Scottish beef fillet with a beef shin, potato and horseradish croquette, oven roasted swede, our prize haggis, whisky sauce

Highland venison haunch steak
braised red cabbage, grilled vine tomato, sautéed button mushroom, pickled shallot rings, Parmentier potatoes, peppercorn and thyme sauce

Sole fillet paupiettes filled with a scallop mousse
creamy spring onion mash, langoustine bisque, tender stem broccoli, finished with a grilled langoustine with garlic butter

Hand made tortellini filled with feta, tomato and artichoke (v)
burnt nut butter, pine nuts, lemon, olive tapenade, rocket salad, finished with white balsamic

Sizzle platter to share (supplement £5.00 per person)
Venison haunch steak, beef fillet medallions, langoustine, chicken breast, served with grilled beef tomato, garlic mushrooms, chunky chips, jug of Diane sauce



Sticky "date" pudding, warm toffee sauce, vanilla ice cream

Homemade lemon meringues, smothered in lemon curd, vanilla ice cream, berry coulis, white chocolate crumble

Orange and passion fruit posset, whipped cream, homemade love heart shorty

You melt my heart brownie, lavish berry compote, strawberry ice cream, chocolate soil

Dessert to share - trio of chocolate desserts
chocolate fudge brownie sundae, chocolate and raspberry mousse, white chocolate and chilli panna cotta

Cheese platter, savoury biscuits, chutney, grapes



Freshly Ground Coffee or Pot of Tea
Served with a bit on the side!



Dinner £29.95 inclusive of 20% VAT