

Broomhall Castle
Valentines 2017



Hot Smoked Salmon

With a King Prawn & Chive Salsa & Herb Oil

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Vegetable & Rice Broth

With Herb Dumplings

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Saffron Infused Vegetable & Goats Cheese Tartlet

With Balsamic Glaze & a Watercress Salad

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Wild Boar & Apricot Roulade

Served with a Tomato & Red Onion Relish

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Thai Chicken Terrine

*With a Cucumber Raita, Light Curried Mango Mayonnaise &
Crispy Red Onions*

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**Slow Braised Pork Belly**

*Presented on a bed of Olive & Sage Mashed Potato, with roasted Vegetables,  
Pear Jus & an Apple Fritter*

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**Tapenade Encrusted Cod Fillet**

*With Crushed Potatoes, Basil & Tomato Oil*

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**Chargrilled Ribeye Steak**

*Chunky Chips, Portabello Mushroom with Tomato & Basil  
& an Arran Mustard Jus*

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**Pan Seared Venison**

*Set on Wilted Greens, Pancetta Croquettes with a Honey & Thyme Jus*

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**Vegetarian Haggis & Vegetable Wellington**

*Set on a Leek Risotto and Salsa Verdi*

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Valentines Sharing Platter

*A sharing platter made up of Mini Toffee Doughnuts, Mango & Passion Fruit Pannacotta & a Minted
Raspberry & White Chocolate Torte*

£29.95 per person includes a glass of bubbly on arrival