

THE BOATYARD

VALENTINE'S DAY

Three courses 44.95

Aperitif: A glass of Laurent Perrier Champagne all 13.95

FOR THE TABLE

Artisan Bread	4.5
With extra virgin olive oil and balsamic reduction	4.5
Mixed Italian olives	4.5

STARTERS/LIGHT BITES

Scotch Smoked Salmon and Lobster tail ringlet

Scotch smoked salmon served with a mango, pineapple and coriander salsa

Burrata with Roasted Italian Peppers

Served with sun kissed cherry vine tomatoes, topped with a basil infused dressing and toasted pine nuts

Coconut & Mango Chilli Prawns

Skewered Atlantic King prawns coated in coconut, mango and chilli on a bed of mixed leaf salad with sun dried tomatoes and sweet chilli sauce

Mixed Antipasti with wild asparagus

A selection of Italian cured meats served with wild rocket salad and Scaglia di Parmesan rounded with a truffle oil dressing

MAINS

Aberdeen 28 day matured 6oz Fillet Steak ^{*1/3/7/10}

Scotch 28 day matured 6oz baby fillet steak served with classic Bearnaise sauce, triple fried chips and King oyster mushrooms and peppery watercress salad

OR

TO SHARE: Chateaubriand 14oz prime chateaubriand served on the bone with truffle infused mash and red wine jus

Zafferano Carnioli Risotto

Creamy carnioli risotto of zafferano served with sautéed spinach and parmesan basket (vegan option available)

French trimmed Rack of Lamb

Served with truffle infused mashed potatoes and tenderstem broccoli and a mint infused red wine jus

Pan seared Sea Bass

Pan seared fillets of Sea Bass served with chive buttered new potatoes and fine green beans

Grilled giant Dover Sole. *£15 supplement

With brown shrimp butter and truffle French fries

DESSERTS

Classic Italian Tiramisu with chocolate dipped strawberries

Served with Ferrero Rocher chocolates and hazelnut chocolate glaze

Lovers Battenberg Blondie

Served with white chocolate ice cream and fresh redcurrants

Madagascan Vanilla Panacotta (vegan option available)

Served with a gel of English raspberries and strawberries with a Champagne lemon sorbet

A platter of British & European Cheeses

Served with a selection of crackers, fresh figs, celery & homemade chutney

Coffee & Petit Fours

DESSERT MENU COCKTAILS

Espresso Martini

Absolut Vodka, Vanilla and Arabica coffee liqueur and freshly ground coffee

13

After 'Ate'

Baileys, Crème de Menthe, Cacao Blanc, fresh cream and a Cadbury's flake

13

PLEASE MAKE YOUR WAITER AWARE OF ANY DIETARY REQUIREMENTS/ALLERGIES YOU MAY HAVE

Allergen codes as follows:

1 gluten/2 crustacean/3 egg/4 fish/5 peanuts/6 soybeans /7 lactose/8 nuts/9 celeriac/10 mustard/11 sesame/12 sulphur dioxide & sulphates/13 lupin/14 molluscs

Children's options available. All prices inclusive of VAT. Items subject to change. Discretionary 10% service added to your bill