



Valentine's Dinner Menu



Duck Bay



Valentine's Dinner Menu

£25.00 • 3 Courses

A warm welcome with a Glass of Bubbly on arrival

STARTERS

Homemade Selection of Soups

today's choice of Homemade Soups served with a warm Bread Roll and Butter

Cawley Hotels Chicken Liver Pate

served with Crisp Salad, Fruit Chutney and Warm Fingers of Toast

Tartlet of Smoked Haddock Gratin

filled with Bacon, Onion and Creamy Cheese Sauce

Classic Tiger Prawn and Apple Salad

on a bed of mixed leaves with a Seafood Sauce and Brown Bread & Butter

Sharing Platter for Two

Breaded Mushrooms, Chicken Goujons, Fried Potato Skins and Beer Battered Onion Rings, served with Salad Garnish and two tasty dips

MAINS

Grilled Fillet of Scottish Salmon

served on a bed of fresh Market Vegetables with a Lemon & Parsely Butter Sauce and your choice of Potato

Stuffed Mushroom Lattice

Portabello Mushroom filled with Asparagus and Artichokes in a Garlic and Crème Fraiche Sauce topped with Puff Pastry Lattice served with New Boiled Potatoes

Scottish Seafood Open Lasagne

Scallops, Salmon, Haddock bound in a White Wine & Cheese Sauce with Traditional Pasta and accompanied by Toasted Garlic and Herb Bread

Supreme of Chicken Princess

succulent poached Chicken in a Champagne Cream Sauce with fresh Asparagus Spears served with Fluffy Rice and Market Vegetables

Grilled Pork Loin Steak

Served on a bed of Mashed Potato topped with Black Pudding and a Madeira Sauce served with fresh Market Vegetables

Finest Scottish Sirloin Steak

(£7.00 Supplement)

Served with Grilled Tomato, Sautéed Mushrooms, French Fried Onion Rings and a choice of Hand-cut Chips, Mashed, Boiled or Jacket Potatoes

To compliment your Steak choose either

Creamy Peppercorn Sauce, Diane Sauce or Barbecue Sauce

DESSERTS

Raspberry & Chocolate Duo Truffle

with Fruit Coulis and Berry Compote

Crème Brulee

served with Dairy Ice Cream and Shortbread

Grand Dessert for Two

selection of Sweets and Desserts to share

Champagne and Strawberries

Champagne Sorbert and fresh Strawberries

Scottish Cheddar and Stilton

accompanied with Grapes, Chutney served with Arran Oaties

Freshly Brewed Coffee served with Mints