

Valentine's Day

MENU

2 course for £35 / 3 courses for £40



STARTERS

Sharing Camembert with Onion Chutney & Warm Ciabatta (GF) (a shared course for two)

Chilli & Garlic King Prawns Served with Warm Sourdough (GF)

Breaded Mushrooms with Salad Garnish & Garlic Mayo (VE)

MAIN COURSE

Chicken Supreme (GF)

Pan Roasted Chicken Supreme, served with a Garlic & Herb Mashed Potato, Tenderstem Broccoli and a Sun-Dried Tomato & Garlic Sauce

Surf & Turf 8oz Sirloin Steak (GF)

Cooked your way with Confit Vine Tomatoes, Mushroom, Cut Chips & Garlic King Prawns served with your choice of Béarnaise or Peppercorn Sauce

Tagliatelle Lentil Ragu (VE)

Lentil Ragu & Mixed Vegetables served in a Sundried Tomato Sauce

DESSERT

Sharing Chocolate Fondue (a shared course for two)

Rich Milk Chocolate Fondue, Marshmallows, Strawberries, Brownie Pieces & Salted Pretzels

Triple Chocolate Brownie

Chocolate Brownie, served with Honeycomb, Chantilly Cream, Chocolate Sauce & Vanilla Ice Cream

Passionfruit Cheesecake

Passionfruit Cheesecake, served with Chantilly Cream, Fresh Berries, Berry Coulis & Vanilla Ice Cream

Truffle Chocolate Torte (VE) (GF)

Chocolate Torte, served with Raspberry Coulis, Fresh Raspberries, Vegan Whipped Cream & Raspberry Sorbet



FORBES OF KINGENNIE
COUNTRY RESORT
CELEBRATE THE VERY BEST OF SCOTLAND