



*Royal Marine Hotel  
Valentine's Dinner Menu*

*Available Thursday 14<sup>th</sup> February,  
Friday 15<sup>th</sup> February and Saturday  
16<sup>th</sup> February 2019*

*Assiette of West Coast Monk-Fish  
marinated carpaccio, smoked and char-grilled  
served with cucumber salsa, foam and pickled ribbons finished with caper berries*

*Beef Tomatoes filled with Goats Cheese, Apricot and Herb Farce  
gently baked and served with toasted brioche, tomato and saffron coulis and pickled chestnuts*

*Moray Pork Belly  
lightly smoked on the premises with apple puree, cherry apples and pork crackling*

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*Butternut Squash, Coconut & Chilli Soup*

*Lime & vanilla Granita*

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*Sticky Braised Ox Cheek & Moray Pork Fillet  
with pont neuf, celeriac puree, green beans and shallot marmalade*

*Fillet of Sea Bream  
lightly grilled and served with Teriyaki vegetables and a seafood and smoked salmon consommé*

*Sun Dried Tomato Chilli & Lemon Grass Arancini  
with wild mushroom and egg noodle miso*

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*Milk Chocolate Fondue to Share  
strawberries, marshmallows, pineapple and sticky toffee pudding  
with warm chocolate sauce*

*Sticky Toffee Pudding  
home-made sticky toffee pudding served hot with warm butterscotch sauce  
and vanilla Ice Cream*

*Scottish Cheeses*

*Selection of Capaldi's Ice Cream*

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*Coffee and Tablet*

*£28.95 per person*

