

# Huntley's

*To Begin - Enjoy a romantic welcome drink of Bucks Fizz*

## Starters

A fan of seasonal melon - served with fresh strawberries, passion fruit and blueberries with a mango sauce flavoured with Drambuie

Chicken livers - pan cooked with lardons of smoked bacon, served on a seasonal leaves with our own balsamic dressing and garlic croutons

Our own cured Gravalax - flavoured with fresh chopped dill, cracked black pepper, sea salt and treacle, served with a lemon dressing, garnished with prawns

Wood Mushrooms - cooked in a cream sauce, flavoured with fresh herbs. Served on slices of our own toasted olive and sun ripened tomato ciabatta

A bowl of Fish stew - choice seafood halibut, monkfish, scallops, sole, mussels and prawns gently cooked in a rich fish stock flavoured with saffron

## Mains

Fresh Shetland Salmon - poached in sweet white wine, served on a bed of gently cooked asparagus topped with a lemon flavoured butter sauce

An aged entrecote steak - char grilled to your taste, served with a sauce of mushrooms. Shallots, tomato and double cream lightly flavoured with Dijon

A supreme of Chicken - filled with chopped prawns and coriander, pan cooked in a fresh tomato sauce served with cous cous.

Pork Fillet pan fried with sliced apples and rosemary, flambéed in calvados finished in a cream sauce

A roast saddle of Lamb - served with a redcurrant jus on a bed of creamy mint flavoured mashed potatoes

Fresh seasonal Vegetables cooked in a tomato sauce, layered with fresh pasta, topped with a creamy cheese sauce baked golden brown served with a seasonal salad

*All served with a selection of seasonal vegetables or a crisp tossed salad*

## Desserts

Our own Baileys flavoured cheese cake with a strawberry sauce

A selection of fine local cheeses with grapes and apple

A valentines sundae, strawberry and vanilla ice cream finished off with strawberries and strawberry sauce

Homemade Sticky toffee pudding, with butterscotch sauce and toffee ice-cream

*Followed by coffee and a valentines biscuit*

**Only £30 per person**

*Including a £10 deposit*

To make a reservation please call the Restaurant on 01772 872814