

THE FINNIESTON

VALENTINE'S MENU

80 PER PERSON

WELCOME GLASS OF MOËT & CHANDON ROSÉ CHAMPAGNE

OYSTER [DF]

crispy fried oyster & seaweed mayonnaise

SMOKED SALMON MOUSSE

filo cannelloni, smoked salmon mousse, lemon gel & keta caviar

BARBECUED WEST COAST LANGOUSTINE [GF]

langoustine tail, bisque & lovage oil

GIGHA HALIBUT

pan fried halibut, roasted hen of the woods, celeriac fondant, walnut purée & cep powder

TWEED VALLEY SIRLOIN [GF]

roast sirloin, roscoff onion, garlic and honey purée & roasted leek

SCOTTISH GOATS CHEESE [V]

pickled golden raisins, candied walnuts & walnut cake

RHUBARB & GINGER PANNA COTTA

vanilla panna cotta, confit rhubarb, ginger crumb & yoghurt sorbet

PETIT FOURS [GF]

passion fruit and white chocolate bon bon & rosewater Turkish delight



[DF] = DAIRY FREE [GF] = GLUTEN FREE [VG] = VEGAN

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